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bon appétit

JULY 2008

THE BBQ ISSUE

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VOLUME 53
NUMBER 7

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SEE THE *BON APPÉTIT* **CHALLENGE** ON *THE NEXT FOOD NETWORK STAR* **JUNE 29.**

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snapshots in smoke/

WE MADE THE MOVE TO L.A. FROM NEW YORK WHEN I WAS eight years old. The cross-country flight was long and bumpy, and I remember being very fidgety and thinking that it seemed to take forever to get here. By the time my Mom, my sisters, and I got to our new house—which Dad had bought without any of us having seen, other than in a few black-and-white photographs—it was late and we girls went straight to bed.

The next morning, it was fun to see and discover the place, which was much bigger than the one we had left behind on Long Island. And when I went out to the backyard, there was a wonder to behold: Dominating the space was a kind of "hut," about twelve feet wide, nine feet tall, and five feet deep, with open redwood posts and beams, cinder blocks about three-quarters of the way up, and a cement floor painted red. It had a roof like the one on the house, and on one side it was completely open to the yard. I had never seen anything like it.

In one corner was a huge built-in brick barbecue with a chimney going through the roof. The rest of the space was big enough for a redwood table and benches. This quickly became the place where we spent most of our summers: Dad using the grill, and Mom providing salads and sides from the kitchen.

It's funny: I don't remember that we even had a barbecue when we lived in New York. I certainly don't remember eating anything that had been cooked outside. But with that special hut taking up so much space in L.A., it only seemed right that we use it—constantly. Barbecuing back then was pretty straightforward: hamburgers, hot dogs, steaks, chicken, and very often the delicious tri-tip roast that even now is ubiquitous in the West but still frequently draws blank stares when I mention it to my East Coast friends.

On the side, we had baked beans, potato salad, coleslaw, or a mixed green salad (there was a big avocado tree next to the hut—another wonder of the Southern California backyard), and squishy white hot dog and hamburger buns. Corn on the cob, and potatoes wrapped in foil for cooking on the grill, also turned up occasionally. The condiments of choice were yellow ballpark mustard, ketchup, sweet pickle relish from a big glass jar, and A.1. steak sauce and Worcestershire for my Dad. We mostly used bottled barbecue sauce to slather on the burgers or chicken that we were grilling. When the fire died down, we might roast marshmallows, and sometimes we'd make S'mores.

In other words, our barbecues pretty much reflected the tastes and sensibilities of the midcentury American summer, not to mention the ingredients available in those days.

Today, of course, it's a much different story—and one that *Bon Appétit* tells in every July issue as we refresh, update, and explore (deliciously, I might add) just what it means to have a backyard barbecue in the 21st century. When I was growing up, we never attempted shrimp or sausages or any fish like salmon or halibut on the barbecue. Pork loin was something you roasted in an oven. The recipes we made didn't have words like *Provençal* or *Sicilian* in the title. *Harissa? Raita? Aioli? Balsamic vinegar?* We hadn't heard of those. *Chiles?* Um, not really. *Grilling* the cabbage before you made it into slaw? Unheard of. And burgers meant beef: Ground lamb, or the portobello veggie option, or diced tuna simply weren't part of that repertoire. And if you had told me that I should be wrapping my burger in a large lettuce leaf instead of putting it into a bun, I would have thought you were crazy. Brisket was something we ate at Passover. The only pasta salad we knew was macaroni, and that had gobs of mayo. We didn't have cedar planks, satay sticks, a built-in rotisserie, or cooking stones.

Well, we managed, of course. And we did eat well. But now we have available to us a wide world of ingredients and influences from other cultures, an abundance that makes backyard cooking so much more *interesting* and, really, just as easy as ever. Backyard food today reflects how adventurous we have become in our tastes and our cooking styles, and how excited we are to try new things. Let this issue be your guide to as much or as little as you might want to do to change up your usual backyard menu. You'll find everything in recipes here that I mentioned in the previous paragraph, plus a whole lot more (fantastic summery fruit desserts, for instance). You don't need a big, fancy barbecue—and certainly not a barbecue hut—to guarantee success. Bring an appetite, a few good barbecue tools, and the relaxed sense of fun that only summertime can provide. Sounds to me like a great way to spend the season, no matter where you live.

BARBARA FAIRCHILD
Editor-in-Chief

JONATHAN BECKER

"/ WHILE VISITING MY BEST FRIEND IN LOS GATOS, CALIFORNIA, I WENT DOWNTOWN FOR A BITE TO EAT. MY FRIEND RECOMMENDED **ICING ON THE CAKE,** AN AWESOME BAKERY WHERE I HAD THE MOST IRRESISTIBLE CHOCOLATE CHIP AND CHERRY COOKIES. I NEED THIS RECIPE SO THAT I CAN ENJOY THEM AGAIN.

—Olivia Rashid • Toronto

cherry and chocolate chip cookies

MAKES ABOUT 30 / *Feel free to mix things up by replacing the white chocolate chips with bittersweet or milk chocolate chips. Either way, wash these cookies down with a big glass of cold milk.*

- **1 cup dried tart cherries (about 5½ ounces)**
- **⅓ cup cherry liqueur (such as Cherry Heering)**
- **2 tablespoons water**
- **1½ cups all purpose flour**
- **½ teaspoon salt**
- **¼ teaspoon baking soda**
- **½ cup (1 stick) unsalted butter, room temperature**
- **½ cup sugar**
- **½ cup (packed) golden brown sugar**
- **2 large eggs**
- **2 teaspoons vanilla extract**
- **¼ teaspoon almond extract**
- **1¼ cups semisweet chocolate chips (about 8 ounces)**
- **1¼ cups white chocolate chips (about 8 ounces)**

Preheat oven to 375°F. Line 2 baking sheets with parchment paper. Bring cherries, cherry liqueur, and 2 tablespoons water to boil in small saucepan. Remove from heat and let soak 15 minutes. Drain cherries; pat dry.

Whisk flour, salt, and baking soda in medium bowl. Using electric mixer, beat butter and both sugars in large bowl until creamy. Add eggs and both extracts and beat to blend. Add flour mixture and beat on low just to blend. Stir in cherries and all chocolate chips. Scoop tablespoonfuls of dough onto prepared baking sheets, spacing 1 inch apart.

Bake cookies until edges are light golden, turning baking sheets halfway through cooking, about 13 minutes. Transfer to rack and cool. **DO AHEAD** Can be made 3 days ahead. Store airtight at room temperature.

Whenever my sister is in Vancouver's Richmond District, she loves to eat at TSUKIJI JAPANESE RESTAURANT. She took me there not too long ago and we both fell in love with the Kani Kaiware salad. The fresh crabmeat is seasoned with just the right amount of ponzu sauce. I can't wait until I get the recipe.

—Martin Esperanza • Bellevue, WA

avocado and crab salad with ponzu dressing

4 SERVINGS / *This simple, refreshing first course is the perfect addition to a bright summer menu.*

- **2 5-ounce packages daikon (Japanese white radish) sprouts***
- **½ pound cooked Dungeness crabmeat, coarsely torn**
- **1 cup matchstick-size strips Japanese or English hothouse cucumber**
- **1 avocado, peeled, pitted, cut into ½-inch cubes**
- **4 teaspoons smelt roe (masago)***
- **6 tablespoons ponzu****

Toss first 5 ingredients in large bowl. Drizzle ponzu over; toss to coat. Divide among bowls and serve.

*/ Available in the refrigerated section of some supermarkets and at Asian markets.

**/ Available in the Asian foods section of some supermarkets and at Asian markets.

Even though I don't speak Italian, I had a surprisingly easy time ordering yummy food at LA BARAONDA in Florence, Italy. A couple sitting nearby ordered tomato soup and insisted I get the same thing. Luckily I did, because it was very fresh and flavorful. I would love to get this recipe so I can re-create it back home.

—Colin DiFranco • Atlanta

tomato and bread soup

6 TO 8 SERVINGS / *This thick, flavorful soup is known as* pappa al pomodoro *in Tuscany.*

- **¼ cup extra-virgin olive oil plus additional for drizzling**
- **1 large white onion, chopped**
- **1 large carrot, peeled, chopped**
- **1 large celery stalk, chopped** / ▸▸

CHRISTOPH NIEMANN

2 28-ounce cans plum tomatoes (preferably Italian San Marzano), drained, seeded, chopped
6 large fresh basil leaves, thinly sliced
1½ teaspoons sugar
1 teaspoon chopped fresh thyme
1 garlic clove, chopped
6 ounces country-style bread, crusts trimmed, roughly torn (about 6 cups)
4 cups low-salt chicken broth

Heat ¼ cup oil in heavy large pot over medium heat. Add chopped onion, carrot, and celery. Sauté until vegetables are very tender, stirring frequently, about 25 minutes. Add tomatoes, basil, sugar, thyme, and garlic; bring to boil. Reduce heat to medium; cover and simmer 40 minutes, stirring frequently.

Add bread pieces and broth to pot. Whisk vigorously to break up bread. Cook until heated through, about 10 minutes. Season to taste with salt and pepper. Divide soup among bowls, drizzle with additional oil, and serve.

I had a wonderful meal at a Peruvian restaurant in Denver called LIMÓN. The Quinotto de Hongos de Montana was fantastic. It's a creamy quinoa dish cooked with artichokes, asparagus, and mushrooms, topped with salsa. I really want the recipe!

—Elaine Landry • Denver

artichoke, asparagus, and mushroom quinoa risotto

6 MAIN-COURSE OR 8 TO 10 SIDE-DISH SERVINGS/ *Quinoa, a small, couscous-like grain, is an important part of South American cooking; it is rich in protein and packed with nutrients. Quinoa can be found in some supermarkets and in most natural foods stores.*

2 tablespoons (¼ stick) butter
4 tablespoons olive oil, divided
12 ounces assorted wild mushrooms (such as chanterelles, stemmed shiitakes, oyster, and morels), thinly sliced (about 6 cups)
3 garlic cloves, minced
1 cup chopped onion
2 cups quinoa (about 13 ounces), rinsed
½ cup dry white wine
3½ cups (or more) vegetable broth
1 pound asparagus, trimmed, cut into 1-inch pieces
1 8-ounce package frozen artichoke hearts, thawed
½ cup grated Parmesan cheese
1 cup shaved Manchego cheese*

Melt butter with 1 tablespoon oil in heavy large skillet over medium-high heat. Add mushrooms; sauté until brown and tender, about 7 minutes. Add garlic; sauté 2 minutes. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

Heat remaining 3 tablespoons oil in heavy large saucepan over medium-high heat. Add onion; sauté until translucent, about 5 minutes. Add quinoa; sauté 2 minutes. Add wine; cook until liquid is almost absorbed, about 2 minutes. Add 3½ cups broth; cook 10 minutes. Add asparagus and artichoke hearts; simmer until quinoa and vegetables are tender, stirring often and adding more broth by ¼ cupfuls as needed, about 7 minutes. Add Parmesan cheese and reserved mushrooms. Stir until cheese melts and mushrooms are heated through, about 2 minutes. Season to taste with salt and pepper. Divide risotto among bowls, garnish with shaved Manchego cheese, and serve.

*/ A Spanish cheese made from sheep's milk; available at some supermarkets and at specialty foods stores.

Ordinarily I'm not a brunch person, but on my friend's recommendation, I tried the French toast with fruit at TRISTAN, a restaurant near my house. It was delicious.

—Jaime Lockler • Charleston, SC

french toast with grand marnier and warm berry compote

6 TO 8 SERVINGS/ *The restaurant serves this dish with maple syrup on the side.*

COMPOTE

1 cup fresh orange juice
1 cup sugar
½ cup spiced rum or dark rum
2 tablespoons cornstarch
2 tablespoons water
6 cups mixed fresh or thawed frozen berries (such as blueberries, blackberries, raspberries, and quartered strawberries)

FRENCH TOAST

8 large eggs
1 cup whole milk
2 tablespoons Grand Marnier or other orange liqueur
1½ teaspoons vanilla extract
1 cup fresh orange juice
8 1-inch-thick slices brioche, challah, or other egg bread (cut from center of 1½-pound loaf)
Melted butter
Powdered sugar

COMPOTE/ Bring orange juice, sugar, and rum to boil in heavy large saucepan, stirring to dissolve sugar. Stir cornstarch and 2 tablespoons water in small bowl to dissolve. Add cornstarch mixture to orange juice mixture; boil until thickened slightly, stirring constantly, about 1 minute. Add berries. Reduce heat to medium and stir until berries soften and are heated through, about 3 minutes. **DO AHEAD** Can be made 4 hours ahead. Let stand at room temperature. Rewarm slightly before serving.

FRENCH TOAST/ Preheat oven to 250°F. Whisk first 4 ingredients in large bowl to blend, then whisk in orange juice. Transfer to 15x10x2-inch glass baking dish. Add bread slices to egg mixture; turn to coat. Let stand until bread absorbs most of egg mixture, at least 5 minutes and up to 15 minutes, turning bread occasionally.

Heat griddle or 2 heavy large skillets over medium heat. Brush griddle with melted butter. Working in batches, cook French toast until browned and cooked through (firm to touch in center), about 3 minutes per side. Place on rimmed baking sheet and transfer to oven to keep warm.

Divide French toast among plates. Spoon berry compote over and dust with powdered sugar.

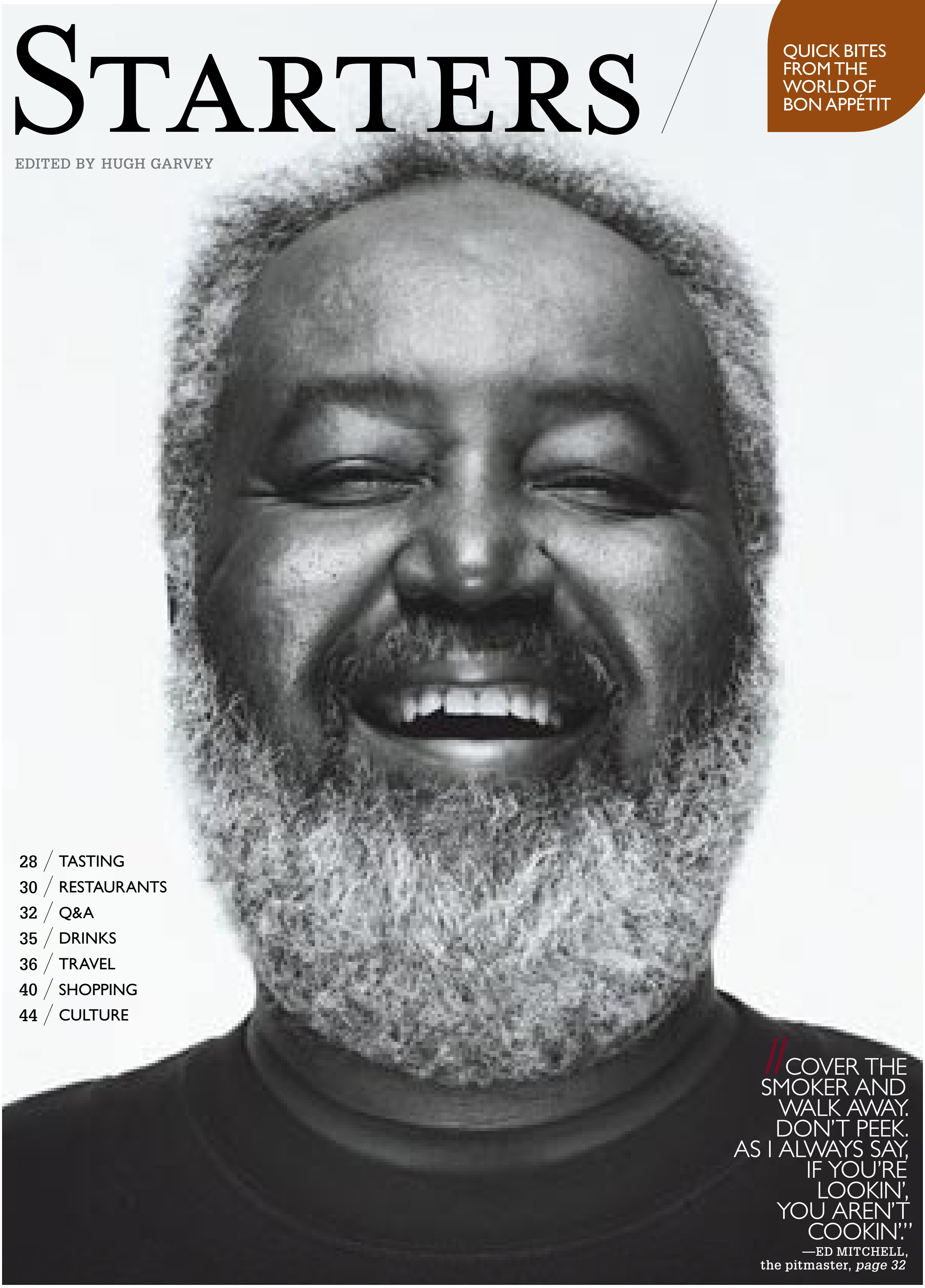
—Compiled by Diane Chang and Janet Taylor McCracken

We welcome comments and will make an effort to obtain previously unpublished restaurant recipes on request. Submissions should include the writer's name, address, and daytime phone number and be sent by e-mail to rsvp@bonappetit.com or by mail to R.S.V.P., *Bon Appétit*, 6300 Wilshire Boulevard, Los Angeles, CA 90048. *Please include the complete address of the restaurant as well as your home address.* Submissions may be edited for length and clarity and may be published or used in any medium. All submissions become the property of *Bon Appétit* and will not be returned. Because of the volume of mail received, we are unable to answer all inquiries.

STARTERS

QUICK BITES FROM THE WORLD OF BON APPÉTIT

EDITED BY HUGH GARVEY



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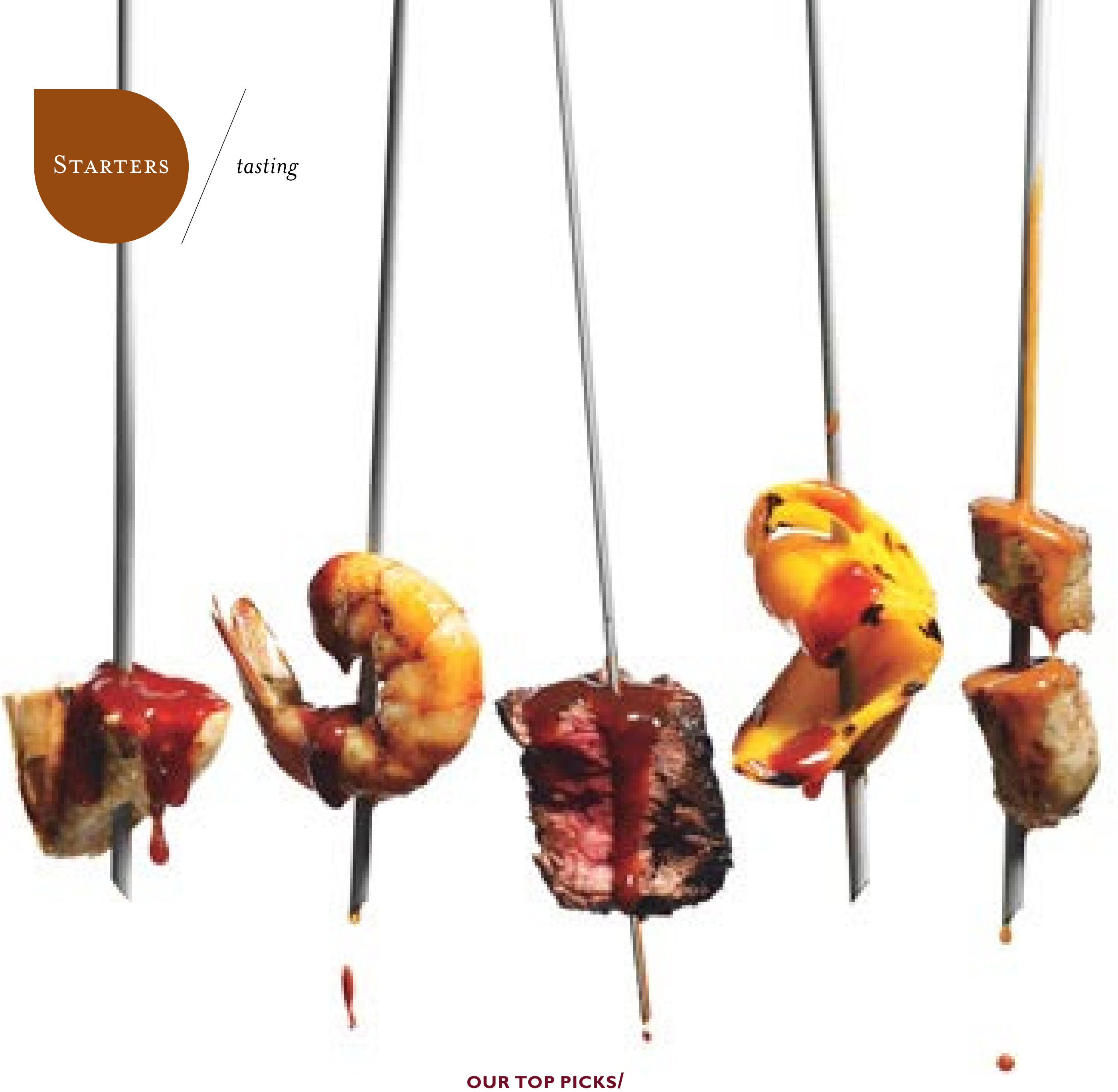
"COVER THE SMOKER AND WALK AWAY. DON'T PEEK. AS I ALWAYS SAY, IF YOU'RE LOOKIN', YOU AREN'T COOKIN'."

—ED MITCHELL, the pitmaster, *page 32*

GROOMING BY PAIGE SMITHERMAN AT WALTER SCHUPFER MANAGEMENT

PHOTOGRAPHY BY CHRISTIAN WEBER/



OUR TOP PICKS/

championship sauces

There are hundreds of barbecue sauces out there, but the ones made by veterans of the 'cue competition circuit have a certain real-deal appeal. Use these sauces for basting or on the side as a condiment, and summer eating doesn't get any more all-American. Here are five we love, and great ways to use them.

1/ Big Bob Gibson Championship Red Sauce
Fans of sweet-style 'cue: Here's a chunky, tangy sauce with a kick; terrific on chicken. Big Bob was a barbecue champ from Alabama. His grandson carries on the tradition: The family's sauces have nabbed over 20 awards. *$5 for 19 ounces; 800-783-9640; bigbobgibson.com*

2/ Peg Leg Porker Memphis Wet Sauce
A thick sauce with herbal, earthy flavors. Good for pork or brisket, or grilled shrimp. By west Tennessee barbecue champ Carey Bringle, three-time second-place winner of the Memphis in May competition. *$8 for 16 ounces; peglegporker.com*

3/ Britt's Barbecue Red Sauce
Roasty apple flavors with a pleasant hint of spice; perfect for flank steak or skirt steak. By Alabama pitmaster James Britt, who has nearly 200 contest wins to his name. *$5 for 16 ounces; 866-568-8200; brittsbarbecue.com*

4/ Wee Willy's World Champion Original Barbecue Sauce
From Minnesota (of all places), a blend of smoky and sweet that's ideal for smoke-roasted chicken or pork shoulder. Wee Willy's was the first team north of Kansas City to win the famed Jack Daniel's Invitational. *$5 for 18 ounces; 651-436-3807; weewillys.com*

5/ Memphis Championship Barbecue Original Sauce
If you don't like your 'cue too sweet, try this tangy sauce; it's delicious on just about everything. Made by Mike "The Legend" Mills, three-time Grand World Champ of Memphis in May. *$4 for 20 ounces; 702-869-9112; memphis-bbq.com*

~AMY ALBERT

PHOTOGRAPHY BY CRAIG CUTLER/

THE HOT 10/

summer blockbusters

These restaurant openings are attracting diners with marquee chefs and lots of buzz. From a quirky 12-seat counter spot in Manhattan to a glitzy pair of mega-eateries in San Francisco, here are this season's must-see (and -eat) places.

1/ saltwater/ DETROIT/
Chef-restaurateur Michael Mina's seafood restaurant in the new MGM Grand Detroit may just be the city's best fine-dining spot. Much of the credit goes to executive chef Don Yamauchi. Formerly of nearby Tribute, Yamauchi cooks Mina signatures—including savory black-mussel soufflé with saffron-Chardonnay cream—as well as new dishes like local pike with morel vinaigrette and Blue Lake green beans. *MGM Grand Detroit; 1777 Third Street; 313-465-1646; michaelmina.net*

2/ zahav/ PHILADELPHIA/
Executive chef Michael Solomonov, former chef at the lauded Marigold Kitchen, bakes house-made breads (pita, *laffa,* and Lebanese mountain bread) in a *taboon* (wood-burning oven). The menu includes a long list of mezes (*baba ghanoush,* tabbouleh, hummus), as well as grilled skewers and family-style dishes like *b'stilla* with rabbit and prunes. *237 Saint James Place; 215-625-8800; zahavrestaurant.com*

3/ takashi/ CHICAGO/
After a short gamble on Las Vegas, chef Takashi Yagihashi has returned to the Midwest for the opening of his eponymous spot in the neighborhood of Bucktown. The dining room is simple and sleek, an aesthetic also found in Yagihashi's Japanese-influenced French-American cooking. Standout dishes include fondue of peekytoe crab with asparagus and warm leek vinaigrette, and chicken in a clay pot. *1952 North Damen Avenue; 773-772-6170; takashichicago.com*

4/ epic roasthouse and waterbar/ SAN FRANCISCO/
Pat Kuleto, restaurateur, designer, and all-around tastemaker, teamed up with chef Jan Birnbaum at meat-heavy Epic Roasthouse, and joined forces with chef-owner Mark Franz and executive chef Parke Ulrich at seafood-friendly Waterbar next door. The views of the Bay Bridge and San Francisco Bay are stunning. *369 The Embarcadero; 415-369-9955; epicroasthousesf.com; 399 The Embarcadero; 415-284-9922; waterbarsf.com*

5/ holeman and finch public house/ ATLANTA/
This gastropub from the owners of Restaurant Eugene offers more than 50 small plates—heavy on the house-made charcuterie (pancetta, *guanciale,* bacon) and southern ingredients—as well as a boutique wine list and handcrafted cocktails. *2277 Peachtree Road; 404-948-1175; holeman-finch.com*

6/ carnevino/ LAS VEGAS/
For their latest Sin City offering, Mario Batali and partner Joe Bastianich give the steakhouse concept an Italian spin with an ambitious "meat and wine" restaurant. The smartly pared-down menu includes, as you'd expect, outstanding antipasti, pastas, and the city's most serious dry-aged-beef program. *The Palazzo Resort Hotel Casino; 3325 Las Vegas Boulevard South; 702-789-4141; carnevino.com*

7/ beaver's/ HOUSTON/
In Texas, there's a long tradition of turning former icehouses into neighborhood bars. Monica Pope, executive chef of T'afia, one of Houston's best restaurants, has taken the concept further by transforming a favorite watering hole into a modern barbecue joint. She and chef Dax McAnear bring a local and organic food philosophy to dishes that rarely receive the green treatment—Texas cheddar-beer dip, pork ribs, and pecan pie squares. To top things off, Beaver's also has a smart wine list and an imaginative cocktail program. *2310 Decatur Street; 713-864-2328; beavershouston.com*

8/ estate house/
SCOTTSDALE, ARIZONA/
The luxe bi-level space in the new SouthBridge urban village complex features multiple outdoor terraces, a clubby lounge upstairs, a Champagne bar, and the main dining room, where executive chef Ron Dimas offers seasonal French-inspired wine-country cuisine. *7134 East Stetson Drive, Suite 200; 480-970-4099; estatehouseaz.com*

9/ the corson building/
SEATTLE/
This new two-story restaurant-cum-community food center does triple duty with dinner, private parties, and culinary classes. The core of the operation is the simple, rootsy cooking of Matthew Dillon and his co-chef, Emily Crawford, who keep the food hyper-local, with figs, plums, and honey, all produced on-site. *5609 Corson Avenue; 206-762-3330*

10/ ko/ NEW YORK/
What makes this the most sought-after reservation in town? One, it is run by chef David Chang of Momofuku fame. Two, it has only 12 counter seats, and they can be reserved only online. Three, its multicourse menu features soon-to-be-classic dishes like deep-fried short rib with pickled mustard seeds. *163 First Avenue; momofuku.com*

–ANDREW KNOWLTON

CLOCKWISE FROM TOP LEFT: COURTESY OF MINA GROUP; ERIC LAIGNEL, PHOTOGRAPHER; TYLLIE BARBOSA; BEN JOHNSTON; DON LEE

EXPERT ADVICE FROM/

the pitmaster

ED MITCHELL

The Pit, 328 West Davie Street, Raleigh, North Carolina; 919-890-4500; thepit-raleigh.com

Mitchell barbecued his first whole hog when he was 14. Incidentally, he swigged moonshine for the first time that same day. It was, in his words, the day he became a man. Today, he's a barbecue legend, revered for his eastern North Carolina-style chopped whole hog, which you can taste at The Pit, his upscale joint in Raleigh.

Can authentic barbecue be made at home?
Not unless you're willing to get a small animal, cook it whole, and chop it up. But you can make something that resembles barbecue and still tastes pretty good. You can become what I call a barbecue specialist. Pick a specific cut of meat and perfect it.

How low and slow should barbecue be cooked?
I am probably the only guy who goes against the grain when it comes to the "low and slow" barbecue mantra. I get the fire really hot so it sears the meat. I cover the smoker and walk away. Don't peek. As I always say, if you're lookin', you aren't cookin'.

Tell us about your favorite sauce.
I love the eastern North Carolina-style vinegar-based sauce that consists of apple cider vinegar, preferably White House brand, salt, pepper, a little cayenne, and a little sugar. You can add some Texas Pete Hot Sauce for more kick. Give it a good shake and you're onto something.

What's the current state of barbecue quality across the country?
It's definitely undergoing a renaissance. The trick is to find someone who is doing it the authentic way. The movement I'm involved with now is trying to bring local farmers into the mix. I want to use farms that are raising their animals in a more natural way. It's funny; it's the way barbecue was done 100 years ago.
–ANDREW KNOWLTON

CHRISTIAN WEBER; GROOMING BY PAIGE SMITHERMAN AT WALTER SCHUPFER MANAGEMENT

the sipping news/

WHEAT BEERS

Called *witbier* in Belgium and *Weissbier* in Germany, wheat-based beers (as opposed to the more common barley varieties) are the unofficial brews of summer. Their trademark characteristics—a fluffy, foamy head, a straw-colored appearance, citrus and spice aromas, and a light and thirst-quenching taste—have earned wheat beers, both imported and domestic, newfound popularity. Here are six of our favorites.
—Andrew Knowlton

Allagash White MAINE/
$9 per four-pack
Unfiltered, Belgian-style white beer with orange and cinnamon notes from an exemplary craft brewer.

Dogfish Head Festina Peche DELAWARE/
$8 per four-pack
Peach concentrate balances subtle strawberry flavors in this tart "neo-BerlinerWeisse."

Hitachino Nest White Ale JAPAN/
$6 per 11.2-ounce bottle
This Belgian-style beer from Kiuchi brewery is crisp and dry with hints of coriander and clove.

Hoegaarden White Beer BELGIUM/
$9 per six-pack
This cloudy, yeast-heavy classic filled with citrus and baked-bread notes is a good introduction to wheat beers.

Leinenkugel's Sunset Wheat WISCONSIN/
$7 per six-pack
"Leinie's" foray into wheat beer is sweet, but not cloyingly so, with strong blueberry presence.

Schneider Weisse Original GERMANY/
$5 per 500-ml bottle
Darker than most wheat beers, this amber-hued import is popular among *Hefeweizen* drinkers for its banana nose and spice finish.

the mix/

RASPBERRY-THYME SMASH

BLT MARKET in New York offers a delicious way to use those peak-of-the-season raspberries with this refreshing summer drink. The recipe specifies Hendrick's Gin, which is infused with cucumbers and rose petals, giving the cocktail a sophisticated twist.

MAKES 1

- 2 *fresh thyme sprigs, divided*
- 7 *fresh raspberries, divided*
- *Ice cubes*
- ¼ *cup Hendrick's Gin**
- 2 *tablespoons Simple Syrup (see below)*
- 2 *tablespoons fresh lime juice*

Remove leaves from 1 thyme sprig; place in cocktail shaker. Add 6 berries; mash with muddler or wooden spoon. Fill cocktail shaker with ice; add gin, Simple Syrup, and lime juice. Cover; shake vigorously until cold. Strain into highball glass filled with ice. Thread 1 raspberry onto remaining thyme sprig; place on rim of glass.

**/Available at some liquor stores and specialty foods stores.*

TO PREPARE THE SIMPLE SYRUP/ Stir 1 cup sugar and 1 cup water in small saucepan over low heat until sugar dissolves. Bring to boil; cool. Cover and chill.

the method/

THE ICE IS RIGHT

The world's best bartenders are as particular about ice as they are about spirits: They use triple-filtered water and match cube sizes to particular drinks for proper dilution. While this seems obsessive, it can mean the difference between a great drink and a merely good one. If you don't think water affects taste, crack open a cube of ice-machine ice and take a whiff of the cloudy center: That sour chlorine aroma can undermine your best mixological efforts. Here are three ways to pair the perfect drink with the perfect ice. In each case, use the ice within a day or so—that is, before that frozen pizza imparts a pepperoni note to your gimlet.

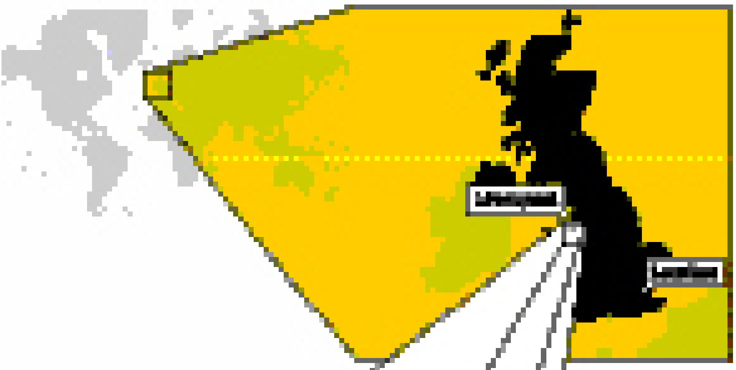
SCOTCH ON THE ROCKS/ Freeze water in a 3-inch-high metal pan. Use an ice pick to break into slow-melting 3-inch cubes.

SHAKEN COCKTAILS/ Make ice with filtered or bottled water in standard ice-cube trays.

STIRRED COCKTAILS/ Freeze filtered or bottled water in a 2-inch-high metal pan. Use an ice pick and mallet to break into rough 2-inch cubes. Eight of these will properly dilute and chill a Martini in about 30 stirs. —*Hugh Garvey*

CLOCKWISE FROM LEFT: CNP DIGITAL STUDIO (6); CRAIG CUTLER (2)

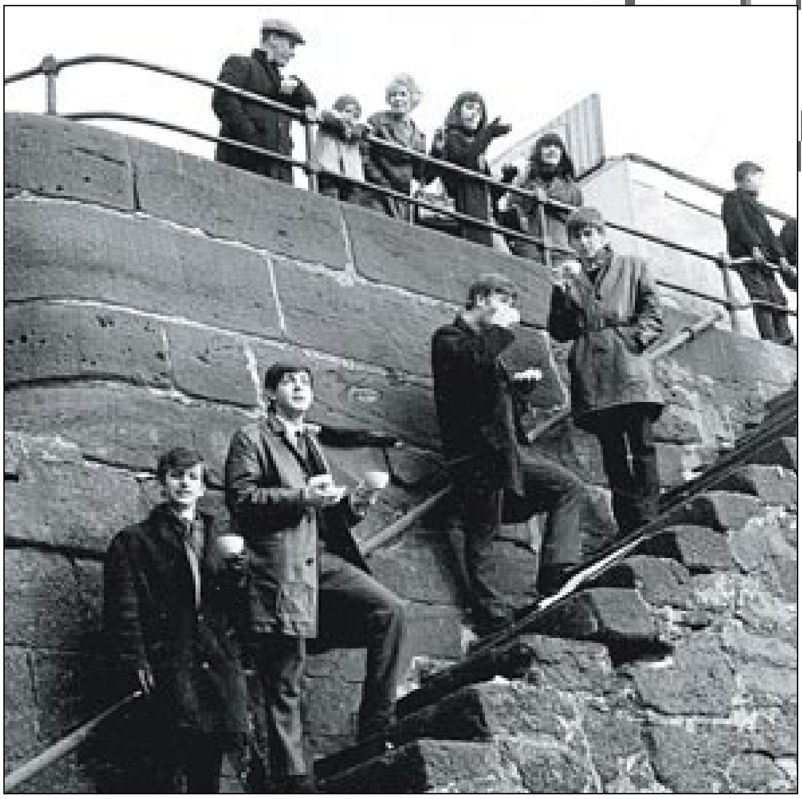
FOR MORE DETAILS, SEE SOURCEBOOK.



NAVIGATOR/

liverpool

Liverpool's long and (forgive me) winding road from decaying industrial port city to bright and bustling 2008 European Capital of Culture began with the Beatles. But Liverpool's draw isn't only the lingering aura of the Fab Four. Chefs have taken up the local-is-good mantra. Bars are packed with kids from nearby universities. Industrial spaces have been gutted and turned into boutique hotels. And there's much to back up the city's cultural claims—theater, music, and an outpost of the Tate art museum. Summer is by far the best time to visit this city in transition—and it's getting better all the time. ~ADAM SACHS



The blokes who helped revolutionize rock—and Liverpool.

1 Malmaison Liverpool
The hip Malmaison brand brings a bit of urbane London style to the redeveloped Princes Dock. There's a gas fireplace in the lobby and a brasserie that serves scouse (the traditional meat stew that lent its name to the local dialect). / *William Jessop Way; 011-44-151-229-5000; malmaison-liverpool.com*

2 Puschka
This friendly bistro features solid British-sourced ingredients (pan-fried cod; smoked haddock rarebit) and dependable British puddings like treacle tart. It's a place where the menu cheerfully provides information about where the vegetables come from./ *16 Rodney Street; 011-44-151-708-8698; puschka.co.uk*

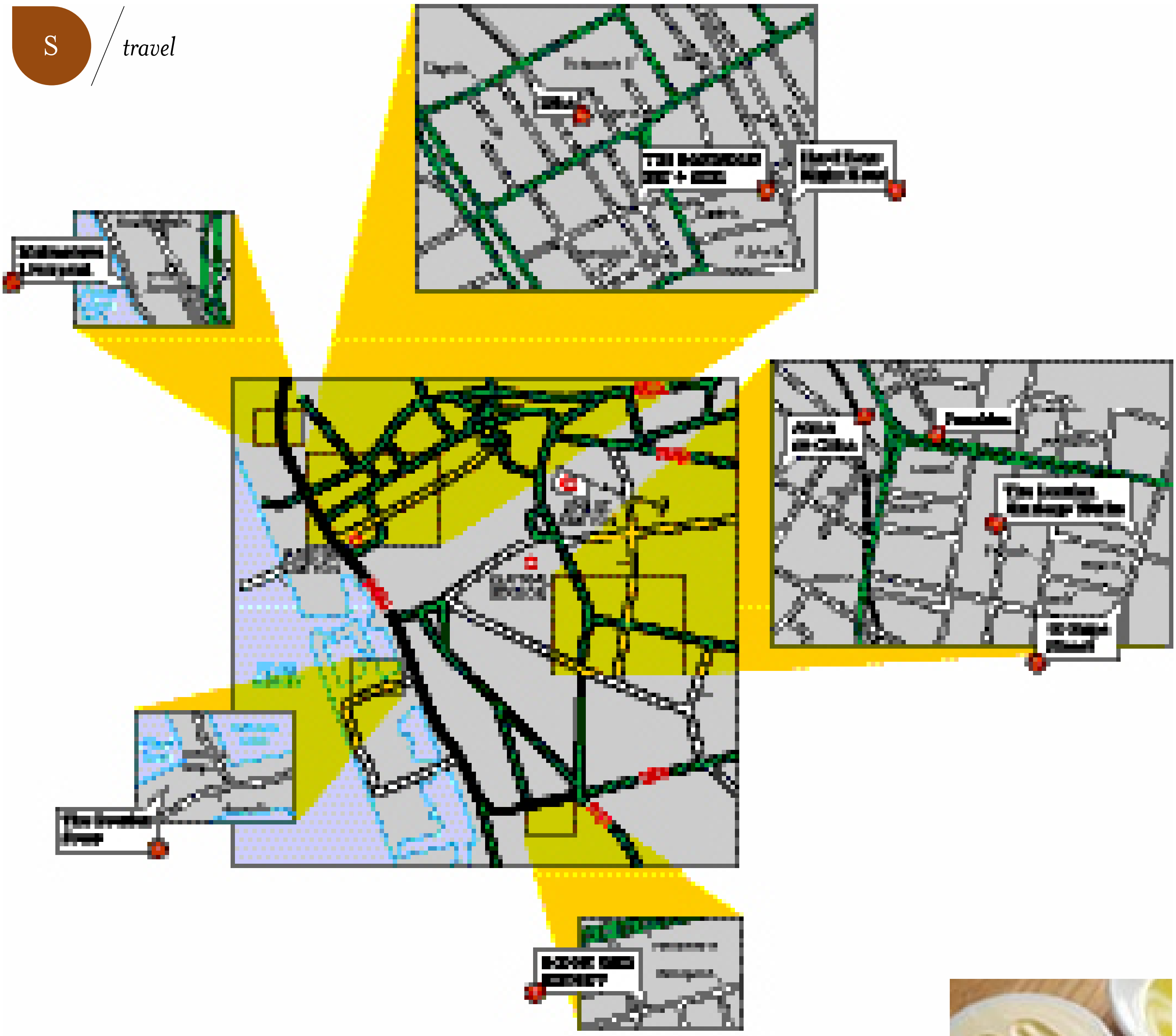
3 Alma de Cuba
With its stained-glass windows and antler chandeliers, this two-floor cocktail bar and tapas joint sited in an old church feels like a mix between a cathedral and a hunting lodge. More bar than restaurant, this is a lively but grown-up spot in an area filled with raucous college hangouts./ *90 Seel Street; 011-44-151-702-7394; alma-de-cuba.com*

4 The Restaurant Bar + Grill
A long bar dominates this large room in a stately old bank building. Businessmen linger over long lunches, blending with the after-work crowd. But the long menu (from grilled steaks and hand-cut chips to a salad of smoked haddock) is available all day, making it a good pit stop for the hungry traveler who doesn't always eat at regular mealtimes./ *Halifax House, Brunswick Street; 011-44-151-236-6703; therestaurantbarandgrill.co.uk*

5 Ziba
Martin Ainscough started the city's first farmers' market (go to liverpool.gov.uk for more info). He and his sister Helen run this light-filled restaurant inside the not-at-all-stuffy Liverpool Racquet Club. The menu tends toward slightly tweaked simple British fare like Swaledale lamb broth and Goosnargh chicken with sweet potato fondant./ *Hargreaves Buildings, 5 Chapel Street; 011-44-151-236-6676; racquetclub.org.uk*

6 Robert Cain Brewery
They've been making Cains beer here since 1858. Take a tour

FROM TOP: ILLUSTRATION BY CATALOGTREE; MICHAEL WARD



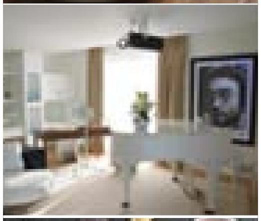
of the brewery, and be sure to try the excellent Fine Raisin Beer (infused with California raisins). Sir Peter Blake, the artist behind the *Sgt. Pepper's* album cover, has designed a special bottle label in honor of the city's 2008 cultural goings-on./ *Stanhope Street; 011-44-151-709-8734; cains.co.uk*

7 60 Hope Street
Hard-to-please *Sunday Times* critic A. A. Gill called this "a London restaurant in Liverpool." Maybe so, but it's actually friendlier and more easygoing than a lot of London pressure cookers. The food (a substantial pork chop with black pudding; seared scallops with "pea-whack fritter and bacon foam") is neither too tarted-up nor pared-down. / *60 Hope Street; 011-44-151-707-6060; 60hopestreet.com*

8 Hard Days Night Hotel
The bellman is quietly humming along to "Everybody's Trying to Be My Baby." Asked if he ever gets sick of the music, he responds with an emphatic "No! How could you?" Giant black-and-white photos of the boys line the spiral staircase. The cocktail list at Bar Four includes something called a Rocky Raspberry Racoon, but, for the most part, the world's only Beatles-focused hotel tastefully walks the line between celebration and kitsch./ *Central Buildings, North John Street; 011-44-151-236-1964; harddaysnighthotel.com*

9 The Beatles Story
Set on the Albert Dock, with an audio guide featuring the voices of some of the central and bit players, this is the most detailed Beatles "experience" in town. There's plenty of memorabilia as well as scenes of the band's journey to international fame./ *Britannia Vaults, Albert Dock; 011-44-151-709-1963; beatlesstory.com*

10 The London Carriage Works
With exposed brick and minimal decor, The London Carriage Works has the relaxed, all-day feel of a hotel-restaurant (it's located in the Hope Street Hotel). The kitchen turns out solid modern British food—pork belly with braised cabbage, good fish and chips, Colchester oysters, and an excellent list of English cheeses./ *40 Hope Street; 011-44-151-705-2222; hopestreethotel.co.uk* /■



FROM TOP: Butter at 60 Hope Street; the Lennon Suite at Hard Days Night Hotel; mod food at The London Carriage Works.

FROM TOP: ILLUSTRATION BY CATALOGTREE; MARK McNULTY; ELLIE LAYCOCK; COLIN McPHERSON

FOR MORE DETAILS, SEE SOURCEBOOK.

GEEK CHIC/
Folded up, this stealth grill, with its black matte finish, looks like a Richard Serra-inspired metal art portfolio or a high-tech briefcase.

FUEL FOR THOUGHT/
Standard charcoal works like a dream, but try using Japanese Bincho oak charcoal for higher heat and cleaner, smoke-free flavor.

SIZE MATTERS/
Surprisingly stable and functional at just under 18 inches high, the Notebook can handle six to eight burgers at a time.

WHY WE LOVE/

notebook grill

We don't know which we love more—looking at it or cooking on it

THIS SUPER-SLIM PORTABLE GRILL, designed by John Brunner, folds neatly to one inch flat, but don't let its size fool you. The "Notebook" delivers all the satisfaction of heavy-duty charcoal cooking with the compact appeal of a hibachi. Better yet, thanks to its nifty foldable cooking grid, it offers more cooking surface than a hibachi at a price that's easy to swallow. *Direct Designs Notebook grill, $46 from A+R; 310-392-9128; aplusrstore.com* ~HEATHER JOHN

PHOTOGRAPHY BY CRAIG CUTLER/

THE LIST/

what to buy now

Whether you're gearing up for outdoor entertaining or just lazing away inside, check out these hot finds for the summertime

Ice Bucket and Tongs / $160

The porcelain ice bucket sits in a beechwood frame fitted together with furniture finger-joint techniques. The clean lines are as sturdy as they are graceful. *"Framework" ice bucket and tongs from the Café Blanc collection; dansk.com*

Wooden Corkscrew / $75

This handsome corkscrew uses the power of pressurized air. Insert the needle into the cork, pump the base, and watch the cork pop out cleanly. *Pneumatic "Tubular" corkscrew by St. Germain Wine Accessories; costabrava-us.com*

Wrapped Glasses / $40 for 4

Handblown glasses are wrapped in woven natural sea grass for a breezy, summery look. Plus, the grass helps stop slips and drips from iced-drink condensation. *Weave wrapped highball glasses; 888-922-4110; wshome.com*

Warhol Watch / $35

Channel instant cool with style at a bargain price. Incorporating a classic Warhol silk-screen image of an upside-down wineglass, it's effortlessly chic. *"Nothing Special" watch by Andy Warhol 15; 15minutesof.com*

Iced-Tea Pitcher / $42

Just the thing for iced-tea season. Place your tea bag in the top chamber and pour in boiling water. Fill the bottom carafe with ice, pour the brewed tea over, and enjoy. *"Tea-Over-Ice" 24-ounce glass pitcher; teaforte.com*

Tea-Light Holder / $22

Designed to make the flame appear suspended, this tea-light holder is fashioned from two pieces of handblown glass. The top lifts off, so it's easy to light. *"Shine" amber and green 5-inch-diameter tea-light holder by Sagaform; aplusrstore.com*

Flag Napkins / $36 each

These linens salute fun design. Made by New York-based Dransfield & Ross, the hand-stitched napkins bring a welcome dash of preppy-casual style. *"Signal Flag" napkins; available at Bergdorf Goodman; 888-774-2424 for stores*

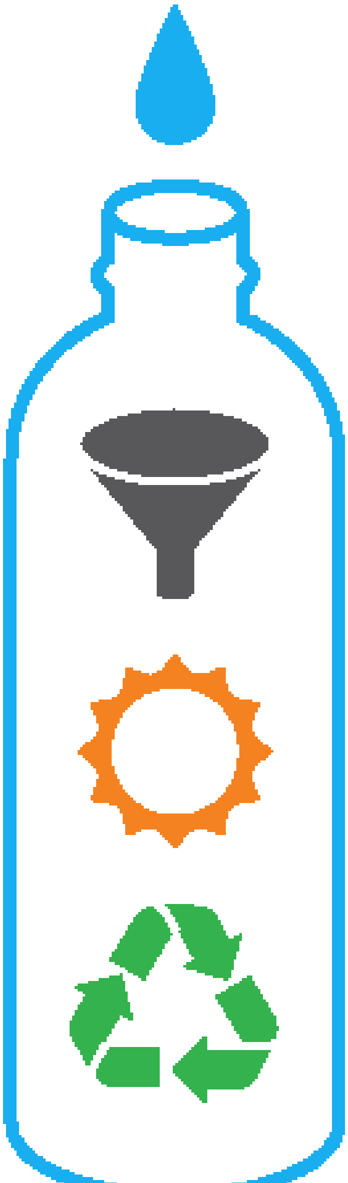
Spicy Relish / $5

If you're barbecuing this summer, be sure to keep a jar of this outstanding relish on hand. Made with garlic, peppers, and dill, it gives a deliciously vinegary kick to hot dogs and burgers. *mcclurespickles.com*

Hanging Lantern / $113

This handmade candlelit cane lantern adds a soft glow to summer evenings. The organic curves and natural wood give a sophisticated ambience to outdoor entertaining. *"Cane Finial" lantern; lazysusanusa.com for stores* ~**ELISA HUANG**

PHOTOGRAPHY BY CNP DIGITAL STUDIO; PRODUCED BY MELISSA FELDMAN AND KIM WONG



tech/

DRINK GREEN

Thirsty for environmentally friendly design, manufacturers are dreaming up new ways to change how we use drinking bottles

CORN RESIN BOTTLE/ Colorado-based New Wave Enviro Products built a water filter right into its 16.9-ounce water bottle so that you can refill it with tap water. The filter, which removes chlorine and other organic contaminants, can be reused up to 90 times. The bottle itself is made from a resin derived from domestically grown corn and will degrade in about 80 days in a commercial compost. *newwaveenviro.com*

SOLAR BOTTLE/ Harnessing the power of the sun is nothing new, but the award-winning Solar Bottle prototype by designers Alberto Meda and Francisco Gomez Paz raises the age-old concept of solar energy to new heights. Created primarily to provide safe drinking water for much of the developing world, the Solar Bottle utilizes the heat of the sun and naturally occurring UVA radiation to destroy waterborne pathogens.

ECOPOD/ Recycling has been widely considered the first baby step toward environmental consciousness. But there is always room for improvement, or, at least, improved organization. Developed by BMW Designworks, the Ecopod is a one-step bin that quickly and neatly crushes your clutter of bottles and cans. It streamlines the storage and space of your bulky recyclables with, literally, one step of your foot. *ecopod.org*
—Eric Steinman

playlist/

BACKYARD BBQ

Here's a handful of smoking tracks to get the party started at your next cookout.

1 / **Sly & the Family Stone/**
HOT FUN IN THE SUMMERTIME
Set the tone with this fantastic and unabashed celebration of everything good about summer. It's the ideal way to kick off the season.

2 / **Desmond Dekker/**
INTENSIFIED '68 (MUSIC LIKE DIRT)
A rolling and rollicking party song that is as plucky as it is festive, from one of reggae's great voices.

3 / **Scritti Politti/ COOKING**
This syrupy-sweet pop nugget will make the grass grow and the trees sway to the smooth groove.

4 / **Elvis Costello/**
THE OTHER SIDE OF SUMMER
The waggish Elvis Costello gives his characteristically cynical (but melodic) view of humankind and summertime.

5 / **The Meters/ CHICKEN STRUT**
Toe-tapping funk is served up with guitar grooves and chicken clucks from the New Orleans progenitors of all that is funky.

6 / **OutKast/**
SKEW IT ON THE BAR-B
Southern-fried hip-hop duo OutKast gives some blow-by-blow directions on how to keep it real at the barbecue.

7 / **James Brown/**
MASHED POTATOES '66
The Godfather of Soul lays it down and makes you a bit hungry with this exemplary funk gem.

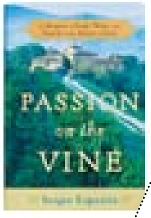
8 / **ZZ Top/**
BEER DRINKERS & HELL RAISERS
While these bearded rock legends with their outlaw Texas attitude may not be invited to your party, it is always fun to dream. *—E.S.*

books/

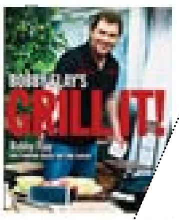
HOT READS

Get your summer reading into full swing

BEST UGLY/ This art book (the title refers to something that's right for all the wrong reasons) is about AvroKO, the design firm that created the ground-breaking restaurant interiors of New York hot spots Public, The Stanton Social, and Sapa. The book's captivating photos illustrate the firm's unique conceptual process—and the deliciously exquisite results. *$50.*



PASSION ON THE VINE/ For author Sergio Esposito, "Italian wine, like Italian food, is simultaneously no big deal and the biggest deal possible." In his heartfelt memoir, Esposito (who is owner of the wine shop Italian Wine Merchants) chronicles his childhood in Naples and America, and the years spent scouring the finest cellars in Italy's wine country. *$25.*



BOBBY FLAY'S GRILL IT!/ In his latest book, *Iron Chef America*'s Bobby Flay rolls out some classics (grilled tuna steak with aioli, grilled lobster tails), but also offers new updates (grilled apricots with Greek yogurt and honey, Indian-spiced duck breast with tamarind) just in time for barbecue season. *$35.*
—Diane Chang and Elisa Huang

FROM TOP: ILLUSTRATION BY JASON LEE; CNP DIGITAL STUDIO (3)

fast *easy* fresh

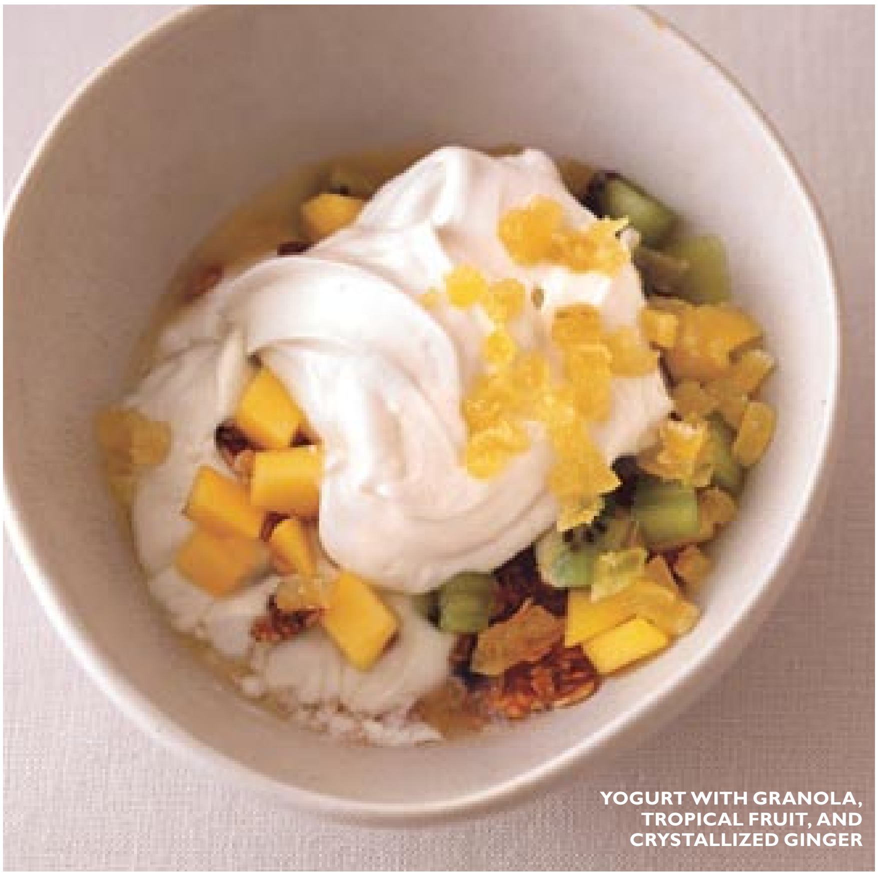
RECIPES BY LENA CEDERHAM BIRNBAUM, JANET TAYLOR McCRACKEN, SELMA BROWN MORROW, AND SARAH TENAGLIA

quick dishes for every-night cooking from the BON APPÉTIT *test kitchen*

grilled shrimp satay p. 52

PHOTOGRAPHY BY LISA HUBBARD/

GOOD TO KNOW **PEANUT BUTTER** (in the satay) contains beneficial monounsaturated fats, antioxidants, folate, niacin, and fiber. Natural peanut butter (non-hydrogenated) has no trans fats./ The **YOGURT WITH GRANOLA** is high in fiber and low in calories, fat, saturated fat, and cholesterol. It's great for breakfast or dessert.



YOGURT WITH GRANOLA, TROPICAL FRUIT, AND CRYSTALLIZED GINGER

grilled shrimp satay with peaches and bok choy

PREP: 20 MINUTES/ TOTAL: 25 MINUTES/ 4 SERVINGS

Satay is an Indonesian-style kebab served with a spicy peanut sauce. Here, we've amped up the sauce's flavor with some sweet peach nectar.

- **6 tablespoons smooth natural peanut butter, stirred to combine**
- **⅓ cup (packed) dark brown sugar**
- **3 tablespoons seasoned rice vinegar**
- **2 tablespoons soy sauce**
- **2 to 3 teaspoons hot chili paste (such as sambal oelek)***
- **9 tablespoons peach nectar, divided**
- **3 peaches or nectarines, each cut into 6 wedges**
- **16 uncooked large shrimp, peeled, deveined**
- **6 heads of baby bok choy, halved lengthwise**

Prepare barbecue (medium-high heat). Whisk first 5 ingredients and 5 tablespoons nectar until smooth; season sauce with pepper.

Arrange peaches, shrimp, and bok choy on grill. Brush with 4 tablespoons nectar; brush lightly with ¼ cup sauce. Sprinkle with salt and pepper. Grill until peaches are slightly charred, shrimp are just opaque in center, and bok choy halves are just tender, about 2 minutes per side for peaches and 3 minutes per side for shrimp and bok choy.

Mound shrimp, bok choy, and peaches on platter. Drizzle with some sauce. Serve with remaining sauce.

*/ Available in the Asian foods section of many supermarkets and at Asian markets.

yogurt with granola, tropical fruit, and crystallized ginger

PREP: 15 MINUTES/ TOTAL: 15 MINUTES/ 4 SERVINGS

- **3 cups diced peeled tropical fruit (such as pineapple, mango, and kiwi)**
- **⅓ cup honey**
- **⅓ cup finely chopped crystallized ginger plus additional for garnish**
- **2½ cups plain nonfat or reduced-fat (2%) Greek-style yogurt,* divided**
- **2 cups purchased granola (with nuts and dried fruits, if desired)**

Mix fruit, honey, and ⅓ cup crystallized ginger in medium bowl. Spoon ½ cup yogurt into each bowl. Top each with ½ cup granola, then ¾ cup fruit mixture. Spoon remaining ½ cup yogurt in dollops over fruit. Garnish with more chopped crystallized ginger and serve.

*/ A thick yogurt; sold at some supermarkets and at specialty foods stores and Greek markets.

tomatillo-pepita gazpacho

PREP: 35 MINUTES/ TOTAL: 3 HOURS 35 MINUTES (INCLUDES CHILLING TIME)/ 8 SERVINGS

This Mexican take on gazpacho has a little bit of crunch, thanks to pepitas *(pumpkin seeds).*

- **½ cup (generous) unsalted shelled pepitas (about 2½ ounces)**
- **2 pounds tomatillos, husked, rinsed**
- **1 large fresh poblano chile**
- **1 garlic clove, pressed**
- **1 cup vegetable broth**
- **⅓ cup chopped green onion**
- **¼ cup chopped fresh cilantro**
- **¼ cup extra-virgin olive oil**
- **1 small unpeeled English hothouse cucumber, diced**
- **1 avocado, peeled, pitted, diced**
- **1 12-ounce container cherry tomatoes, halved or quartered if large**

Prepare barbecue (medium-high heat). Finely grind pepitas in processor; leave in processor. Grill tomatillos and poblano chile until tomatillos are slightly charred and soft and chile is charred all over, turning occasionally, 12 to 15 minutes. Add tomatillos to processor. Peel, seed, and coarsely chop chile; add to processor. Add garlic; process soup to coarse puree. Transfer to large bowl. Stir in vegetable broth. Season soup with salt and pepper. Cover; chill until cold, about 3 hours.

Mix in green onion and all remaining ingredients. Divide soup among bowls.

INGREDIENT TIP/ Pepitas *are available at many supermarkets and at natural foods stores and Latin markets. Look for tomatillos and poblano chiles (also called pasillas) in the produce section of supermarkets, specialty foods stores, and Latin markets.* / ▸▸

GOOD TO KNOW Eating a fish like **HALIBUT** (below) just twice a week raises omega-3 levels at least as well as taking a daily fish oil supplement. Halibut is also a great source of high-quality protein./ Recent research has shown that **WHITE BUTTON MUSHROOMS** (in the cacciatore) may reduce the risk of breast and prostate cancers.

negroni punch

PREP: 15 MINUTES/ TOTAL: 30 MINUTES/ 8 SERVINGS

The Negroni, a gin-based aperitif, meets sangria in this great party punch.

- **4 cups assorted fresh fruit (such as berries, pitted cherries, and pitted sliced apricots and peaches)**
- **2 to 4 tablespoons sugar (optional)**
- **1 cup Campari**
- **1 cup sweet vermouth**
- **1 cup gin**
- **2 750-ml bottles chilled Prosecco**
- **Ice cubes**

Place fruit in large punch bowl. Sprinkle with sugar to taste, if desired; stir and let stand 10 minutes for sugar to dissolve and juices to form. Add all remaining ingredients except ice cubes. Divide punch among 8 tall ice-filled glasses and serve.

grilled halibut with grilled red pepper harissa

PREP: 25 MINUTES/ TOTAL: 25 MINUTES/ 4 SERVINGS

Harissa *is a spicy Tunisian sauce made from chiles, spices, and olive oil. Here, grilling the ingredients gives the sauce great smoky flavor.* *For a photo, see page 121.*

- **1 red jalapeño chile**
- **1 garlic clove, peeled**
- **4 5- to 6-ounce halibut or mahi-mahi fillets**
- **2 large red bell peppers, quartered lengthwise, seeded**
- **Olive oil for brushing plus ¼ cup**
- **2 teaspoons ground cumin, divided**
- **2 teaspoons ground coriander, divided**
- **1 lemon, halved**

Prepare barbecue (medium-high heat). Thread jalapeño and garlic clove onto metal

½ PAGE
HORIZONTAL
LOWER

skewer. Brush jalapeño, garlic, fish, and red bell peppers with oil; sprinkle with salt and pepper. Sprinkle fish with ½ teaspoon cumin and ½ teaspoon coriander. Grill fish, bell peppers, jalapeño, and garlic until vegetables are tender and charred and fish is just cooked through, about 4 minutes per side for fish and 8 minutes per side for vegetables. Grill lemon, cut side down, until charred, about 3 minutes. Transfer fish to plate and tent with foil to keep warm.

Peel charred parts of skin from bell peppers and cut stem from jalapeño, and transfer to blender, discarding peel and stem. Add garlic clove, remaining ¼ cup oil, 1½ teaspoons cumin, and 1½ teaspoons coriander to blender. Process until coarse puree forms. Season sauce generously to taste with salt and pepper.

Place 1 fish fillet on each of 4 plates. Squeeze grilled lemon over. Spoon sauce over fish and serve.

chicken and sausage cacciatore with grape tomatoes

PREP: 40 MINUTES/ TOTAL: 45 MINUTES/ 4 SERVINGS

Because it's cooked only briefly, the tomato sauce is incredibly fresh-tasting and not too heavy. Serve with thick slices of garlic bread.

- **3 tablespoons extra-virgin olive oil, divided**
- **4 large chicken thighs with skin and bones (about 1⅓ pounds)**
- **¾ pound fresh mild or hot Italian sausages**
- **¾ pound large mushrooms, quartered**
- **2 12-ounce containers grape tomatoes**
- **½ cup dry red wine**
- **3 large garlic cloves, pressed**
- **1½ teaspoons chopped fresh rosemary**
- **½ cup coarsely chopped fresh basil**

Heat 2 tablespoons oil in large nonstick skillet over medium-high heat. Sprinkle chicken with salt and pepper. Add chicken and sausages to skillet. Sauté until brown, 4 to 5 minutes per side. Transfer chicken and sausages to bowl. Add mushrooms to skillet. Sauté until brown, about 4 minutes; add to same bowl.

Add remaining 1 tablespoon oil to skillet; add tomatoes, red wine, garlic, and rosemary. Cover, reduce heat to medium, and cook until tomatoes soften, about 5 minutes. Using potato masher, lightly crush half of tomatoes. Return chicken to skillet. Reduce heat to medium-low. Simmer uncovered 5 minutes. Add remaining contents of bowl and simmer uncovered until chicken and sausages are cooked through, turning often, about 15 minutes longer.

Place chicken and sausages on platter. Cut sausages on diagonal into thick slices. Stir basil into sauce. Season with salt and pepper. Spoon sauce over chicken.

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⅓ PAGE VERTICAL LEFT

GOOD TO KNOW **DILL** (in the orzo salad) is a good source of calcium, dietary fiber, and iron./ The **PLUM SORBET** makes for a pretty healthful treat: It is low in calories, fat, saturated fat, and cholesterol.

ORZO, GREEN BEAN, AND FENNEL SALAD

plum sorbet with black-currant liqueur

PREP: 15 MINUTES/ TOTAL: 2 HOURS 15 MINUTES (INCLUDES FREEZING TIME)/ MAKES 4 CUPS

The sorbet can also be made with pluots or plumcots (plum-apricot hybrids).

- 1 **cup sugar**
- 1 **cup water**
- 1½ **pounds ripe purple plums, quartered, pitted**
- ¼ **cup crème de cassis (black-currant liqueur) plus additional for drizzling, if desired**

Stir sugar and 1 cup water in small saucepan over medium heat until sugar completely dissolves. Boil until syrup is reduced to generous 1 cup, about 6 minutes. Chill simple syrup until cold.

Puree plums in processor until smooth. Pour mixture through medium-mesh strainer set over 4-cup measuring cup, pressing on solids to extract as much pulp and liquid as possible. Discard solids in strainer. Stir chilled simple syrup and ¼ cup crème de cassis into plum puree. Transfer to ice cream maker and process according to manufacturer's instructions. Spoon mixture into freezer container; cover and freeze until firm, at least 2 hours and up to 4 days.

Scoop sorbet into 4 dessert glasses or small bowls. Drizzle with additional crème de cassis, if desired.

orzo, green bean, and fennel salad with dill pesto

PREP: 25 MINUTES/ TOTAL: 25 MINUTES/ 6 SERVINGS

- 8 **ounces green beans, trimmed**
- 8 **ounces orzo (1¼ cups)**
- ⅔ **cup (packed) chopped fresh dill**
- ¼ **cup olive oil**
- 2 **tablespoons white balsamic vinegar**
- 1 **tablespoon fresh lemon juice**
- 2 **cups ⅓-inch cubes unpeeled English hothouse cucumber (about 8 ounces)**
- ¾ **cup diced fresh fennel bulb**

Cook green beans in large saucepan of boiling salted water until just tender, about 5 minutes. Using slotted spoon, transfer beans to plate. Add orzo to same boiling water. Cook until tender, stirring occasionally; drain.

Blend dill, oil, vinegar, and lemon juice in mini processor until almost smooth. Season dressing with salt and pepper.

Cut beans crosswise into ½-inch pieces. Place in large bowl. Add orzo, cucumber, and fennel; mix in dressing. Season salad to taste with salt and pepper. /■

family style

BY AMY FINLEY

dinner for you and your kids—plus leftovers

recipes on p. 60

THE MENU/ **GRILLED TUNA FOR 4**

Grilled tuna with provençal vegetables and easy aioli

Orange-scented couscous

THE PAYOFF/ Think outside the can: This menu provides a quick and delicious way to introduce your kids to the world beyond canned tuna, and to the sunny flavors of Provence.

THE LEFTOVERS/ Moroccan Couscous and Chicken Salad: Take a trip to the southern shore of the Mediterranean with a lovely main-course salad that takes advantage of leftover couscous.

PHOTOGRAPHY BY CON POULOS/

grilled tuna with provençal vegetables and easy aioli

4 SERVINGS/*Serve grilled bread alongside the tuna. Be sure to buy domestic albacore to keep the mercury to a minimum.*

- **Nonstick vegetable oil spray**
- **4 5-ounce albacore tuna steaks (from the U.S. or Canada; about 1 inch thick)**
- **2 zucchini, quartered lengthwise**
- **1 eggplant (about 1 pound), cut lengthwise into ¾-inch-thick slices**
- **4 tablespoons (about) olive oil**
- **2 cups assorted cherry tomatoes, halved**
- **2 teaspoons herbes de Provence***
- **1 garlic clove, minced**
- **Easy Aioli (see recipe)**

Spray grill with nonstick spray. Prepare barbecue (medium-high heat).

Brush tuna steaks, zucchini, and eggplant with olive oil; sprinkle with salt and pepper. Grill vegetables until tender and lightly charred, turning occasionally, about 12 minutes. Remove from grill and cut into bite-size chunks. Place vegetables, tomatoes, herbes de Provence, and garlic in large bowl; toss to blend. Set aside.

Grill tuna steaks to desired doneness, about 4 minutes per side for medium-rare. Place tuna on plates, top with vegetables, and serve with aioli.

*/ A dried herb mixture; sold in the spice section of supermarkets and at specialty foods stores. If unavailable, a combination of dried thyme, basil, savory, and fennel seeds can be substituted.

GRILLED TUNA WITH PROVENÇAL VEGETABLES AND EASY AIOLI

easy aioli

MAKES ABOUT ⅔ CUP/*This versatile condiment is also great with bread or crudités.*

- **2 garlic cloves, pressed**
- **¼ teaspoon (or more) coarse kosher salt**
- **½ cup mayonnaise**
- **2 tablespoons olive oil**
- **1 tablespoon fresh lemon juice**

Mash garlic and ¼ teaspoon salt in small bowl until paste forms. Whisk in mayonnaise, olive oil, and lemon juice. Season to taste with coarse salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

orange-scented couscous

4 SERVINGS/*The light citrus flavor in this refreshing side complements the tuna.*

- **2 cups water**
- **5 to 6 tablespoons fresh orange juice, divided**
- **1 tablespoon olive oil**
- **1 teaspoon finely grated orange peel**
- **1 10-ounce box (1½ cups) plain couscous**

Mix 2 cups water, 2 tablespoons juice, oil, and peel in medium saucepan; bring to boil. Stir in couscous; cover and remove from heat. Let stand until liquid is absorbed and couscous is tender, about 12 minutes. Fluff with fork, adding orange juice by tablespoonfuls to taste. Season with salt and pepper. /■

second helpings/

MOROCCAN COUSCOUS AND CHICKEN SALAD

• This recipe makes quite a bit of couscous, which will keep well in the refrigerator for a day or two. Combine the extra **COUSCOUS** with some **SHREDDED CHICKEN** (leftovers from a rotisserie bird, or from grilling up some chicken breasts nicely seasoned with salt and pepper) and roughly **CHOPPED DATES** and **FRESH MINT**. Add whatever **VEGETABLES** you have on hand (including any leftover grilled zucchini or eggplant) in bite-size pieces, and season the salad with **OLIVE OIL, LEMON OR ORANGE JUICE, SALT, PEPPER, CUMIN,** and **CINNAMON** to taste. This makes a delightful Moroccan-flavored main dish that's perfect for an alfresco meal on a warm night.

Amy Finley is host of The Gourmet Next Door *on Food Network.*

at the market

raspberries

one ingredient at its seasonal peak and delicious things to do with it

TEXT BY AMY ALBERT
RECIPES BY ANNA PUMP

recipes begin on p. 63

PHOTOGRAPHY BY CRAIG CUTLER/

WHAT/ Summer's most sparkling jewels. Red is the most common variety, but raspberries also grow in shades of yellow, pink, purple, and even white.

WHY TRY/ For that mysterious blend of floral, sweet, and tart, which is at its best in seasonal, locally grown berries (rather than those bred to handle transport). And for the white, yellow, black, and even pink varieties that start showing up at farmers' markets and produce stands in late summer.

HOW TO BUY AND STORE/ Look for bright, uniform color; pass on darkened, dull fruits. To check for crushed and moldy berries, turn closed plastic containers upside down; if fruits stick to the bottom liner, choose another box. Berries sold in open baskets were probably packed recently, so they're less likely to develop mold. Store berries unwashed in a shallow covered container in the fridge. Use them within a day or two. Raspberries take on water easily and get moldy fast. That's why rinsing (which also dulls their perfume) isn't recommended, and why it's an especially good idea to buy organic. If you prefer to wash your berries, be gentle and use them right away.

HEALTH MATTERS/ Raspberries are the most nutritious of all berries, especially if eaten raw. They are rich in antioxidants, an excellent source of vitamins C and K, and a good source of fiber. Eating them may help prevent certain types of cancer, as well as regulate high blood pressure and reduce levels of "bad" cholesterol.

3 MORE TO TRY/

DRIZZLE fresh raspberries of any color with heavy cream; sprinkle with finely chopped mint and sugar. They're also a treat served with custard sauces like crème anglaise or sabayon.

PUREE a pint of red raspberries with fine sugar to taste (start with 2 tablespoons), 1 tablespoon raspberry liqueur, and 2 tablespoons water. Serve over ice cream or pound cake, or add to sparkling water.

TOSS a cup of red raspberries into your next rhubarb, peach, or nectarine pie filling for a hit of flame-red color.

chocolate ganache and raspberry tart

8 SERVINGS/ *A flaky crust and a chocolate filling topped with a glistening tumble of raspberries—what's not to love?*

- **1½ cups unbleached all purpose flour**
- **10 tablespoons (1¼ sticks) chilled unsalted butter, cut into ½-inch cubes**
- **3 tablespoons powdered sugar**
- **2 large egg yolks**
- **1 tablespoon fresh lemon juice**
- **1 tablespoon plus 1½ teaspoons water**
- **½ cup heavy whipping cream**
- **6 ounces bittersweet or semisweet chocolate, chopped**
- **1½ teaspoons Kahlúa, other coffee-flavored liqueur, or strong coffee**
- **1 teaspoon vanilla extract**
- **4 cups fresh raspberries (three 6-ounce containers)**
- **3 tablespoons seedless raspberry jam**

Using on/off turns, mix flour, butter, and sugar in processor until coarse meal forms.

Mix egg yolks, lemon juice, and 1 tablespoon water in small bowl. Add to processor; mix until moist clumps form. Gather dough into ball; flatten into disk. Wrap in plastic. Chill 30 minutes. **DO AHEAD** Dough can be made 2 days ahead. Keep chilled.

Preheat oven to 375°F. Butter 9-inch-diameter tart pan with removable bottom. Roll out dough on lightly floured work surface to 12-inch round. Fit dough into pan; trim overhang. Freeze 20 minutes.

Bake crust until golden, 25 minutes; cool.

Meanwhile, bring cream just to boil in small saucepan. Remove from heat. Add chocolate; stir until smooth. Stir in liqueur and vanilla. Cool ganache 15 minutes.

Transfer cooled crust to platter. Spoon chocolate ganache into crust and smooth top. Arrange raspberries atop chocolate.

Stir raspberry jam and 1½ teaspoons water in small saucepan over medium heat until smooth. Brush warm glaze over berries. **DO AHEAD** Can be made 8 hours ahead. Cover and let stand at room temperature.

raspberry-yogurt cake

10 TO 12 SERVINGS/ *The yogurt helps make this moist cake especially tender. Great for brunch or tea.*

- **3 cups unbleached all purpose flour, divided**
- **1½ teaspoons baking powder**
- **¼ teaspoon salt**
- **1 cup (2 sticks) unsalted butter, room temperature**
- **1¾ cups sugar**
- **2 tablespoons fresh orange juice**
- **1½ teaspoons almond extract, divided**
- **1 teaspoon finely grated orange peel**
- **3 large eggs, room temperature**
- **1 cup plain low-fat yogurt**
- **2½ cups fresh raspberries (two 6-ounce containers)**
- **1 cup powdered sugar**
- **1 tablespoon (or more) water**

Preheat oven to 350°F. Butter 12-cup Bundt pan. Whisk 2½ cups flour, baking powder, and ¼ teaspoon salt in medium bowl.

Using electric mixer, beat butter and sugar in large bowl until creamy. Beat in orange juice, 1 teaspoon almond extract, and orange peel. Add eggs, 1 at a time, beating after each addition. Mix in yogurt.

Add dry ingredients to batter and beat just until blended.

Toss ½ cup flour and raspberries in large bowl. Fold berry mixture into batter. Spoon batter into prepared pan; smooth top.

Bake cake until wooden skewer inserted near center comes out clean, about 1 hour 10 minutes. Cool 30 minutes. / ▸▸

varieties/

Besides red, you'll see black, yellow, and even pink berries at the market. Flavor differences are subtle, except for black raspberries, which are tarter (and shouldn't be confused with blackberries, their plumper, shiny cousins).

black raspberries

yellow (golden) raspberries

SHAFFER/SMITH/STOCKFOOD

Invert cake onto plate and cool.

DO AHEAD Can be made 1 day ahead. Cover and let stand at room temperature.

Whisk powdered sugar, 1 tablespoon water, and ½ teaspoon almond extract in medium bowl. Add more water by ½ teaspoonfuls as needed for thick glaze. Drizzle over cake. Let stand until glaze sets.

frozen raspberry mousse

6 SERVINGS / *This egg-free mousse packs punchy raspberry flavor.*

- 3 cups fresh raspberries, divided (about 16 ounces)
- 1½ cups powdered sugar
- 1 tablespoon kirsch (clear cherry brandy)
- 1½ cups chilled heavy whipping cream
- ½ cup sour cream
- 6 mint sprigs (for garnish)

Puree 2½ cups raspberries, powdered sugar, and kirsch in blender until smooth. Transfer to large bowl.

Using electric mixer, beat cream in another large bowl until firm peaks form. Add sour cream and beat just to blend.

Fold whipped cream mixture into raspberry puree just until incorporated.

Divide mousse among six 6-ounce parfait glasses. Cover each with plastic wrap and freeze. About 2 hours before serving, place mousse in refrigerator to thaw slightly. Uncover mousse and top with remaining ½ cup raspberries. Garnish with mint sprigs and serve.

HAZELNUT-CRUSTED CHICKEN WITH RASPBERRY SAUCE

hazelnut-crusted chicken with raspberry sauce

4 SERVINGS / *Juicy chicken with a crunchy nut coating and a sauce that's both fruity and savory: a terrific dinner-party dish.*

RASPBERRY SAUCE

- ¾ cup lightly packed fresh raspberries (about 3½ ounces)
- 3 tablespoons white wine vinegar
- 1 tablespoon sugar
- ½ cup safflower oil
- 3 to 6 teaspoons water (optional)

CHICKEN

- 1 cup chopped hazelnuts (about 4½ ounces)
- ¾ cup panko (Japanese breadcrumbs) or plain dried breadcrumbs
- 1 tablespoon plus 1 teaspoon coarse kosher salt
- 3 teaspoons coarsely ground black pepper, divided
- ⅓ cup honey mustard
- ⅓ cup finely chopped fresh mint leaves
- ¼ cup mayonnaise
- 1 tablespoon Dijon mustard
- 4 large skinless boneless chicken breast halves, butterflied
- 4 tablespoons (½ stick) unsalted butter
- 3 tablespoons peanut oil
- 4 cups baby salad greens
- ½ cup fresh raspberries

RASPBERRY SAUCE / Puree raspberries, white wine vinegar, and sugar in blender until smooth. With blender running, gradually add safflower oil. Add water by teaspoonfuls as needed to thin to desired consistency. Season raspberry sauce to taste with salt and pepper.

CHICKEN / Preheat oven to 375°F. Mix hazelnuts, panko, 1 tablespoon coarse salt, and 2 teaspoons pepper in shallow bowl.

Mix honey mustard, mint leaves, mayonnaise, Dijon mustard, remaining 1 teaspoon coarse salt, and remaining 1 teaspoon pepper in bowl. Add chicken; coat.

Dip chicken pieces, 1 at a time, into crumb-nut mixture, coating both sides and pressing to adhere. Transfer coated chicken pieces to baking sheet.

Divide equal amounts of butter and peanut oil between 2 large nonstick skillets; heat over medium-high heat. Add 2 chicken pieces to each skillet; reduce heat to medium and cook until chicken is light brown, about 4 minutes per side. Place chicken on rimmed baking sheet; transfer to oven. Roast chicken until cooked through, about 15 minutes.

Divide salad greens among 4 plates; top with chicken. Garnish with fresh raspberries and serve raspberry sauce alongside. ■

Anna Pump's newest cookbook, Summer on a Plate: More Than 120 No-Fuss Recipes for Memorable Meals from Loaves and Fishes, *came out in June.*

CRAIG CUTLER

FOR IN-DEPTH INFORMATION ABOUT RASPBERRIES AND MORE DELICIOUS RECIPES, GO TO *bonappetit.com/go/ingredients.*

FLUFF PIECE

Homemade marshmallows are impossibly delicious—and making them for someone special could possibly change your life

TEXT AND PHOTOGRAPHY BY MOLLY WIZENBERG

BRANDON AND I HAD BEEN DATING FOR ONLY A HANDFUL OF months when I came home from work to find him in my kitchen, making a batch of marshmallows. He was standing at the counter, a chef's knife in hand, cutting an enormous slab of marshmallow into squares. He looked up, grinning, and motioned for me to open my mouth. Then he slid one of the cubes onto my tongue. It was downy and sweet, and between my teeth, it put up only a wink of resistance before melting away.

There had been signs all along, but that was the clincher: I was going to marry this man.

Of course, I did wait a month or so to let him properly propose—I wanted to do it the old-fashioned way—but from the Day of the Marshmallow forward, I knew it. He would be mine. It's a good rule of thumb, I think: If you meet someone who makes marshmallows for you, snatch him up as fast as you can. Not only will you have a companion to keep your feet warm at night, but chances are, he can teach you to make marshmallows, too.

Marshmallows are a strange confection: familiar to most everyone, but nonetheless a mystery. We've all eaten them around campfires, slurped them from cups of cocoa, or plucked them, hot and gooey, from the top of a sweet potato casserole. But until I tried to make them myself, I had no clue—not the faintest—what they were made of. In fact, until a few years ago, when I stumbled upon a pack of handmade marshmallows in my local gourmet store, I didn't know they could be made anywhere but a factory.

The truth is, the history of marshmallows began long before the industrial age. A cousin of the marshmallow was made by the ancient Egyptians, when they extracted sap from the root of a mallow plant and mixed it with honey to form a type of candy. (The name *marshmallow* is derived from both the name of the plant and the name of the habitat in which it is usually found: a marsh.)

The French were the first to make a marshmallow closely resembling what we eat today. It was made from sugar, eggs, and the mallow plant's jelly-like extract, beaten together to a foam. They called it *pâté de guimauve,* or *guimauve* for short—*pâté* meaning "paste" and *guimauve* being the French botanical name for the mallow plant. /▸▸

Interestingly enough, modern-day marshmallows no longer contain actual mallow extract, which has been replaced by gelatin or gum arabic (a stabilizer), or sometimes both. When softened in water, gelatin forms a protein solution, which is then beaten with a sugar syrup to incorporate air bubbles. Whipping the mixture stretches the protein molecules between the liquid and the air, giving the confection its firm, stable, spongy structure. Basic marshmallow need only contain gelatin, water, and sugar syrup; it's that simple. It may be hard to believe that so much can come from so little, but pull out that stand mixer and I promise I'll make a believer of you.

Since the day I came home and found him in the kitchen, Brandon and I have spent a lot of time tinkering with marshmallow recipes. No matter the source, they're generally very similar, differing mainly in the amounts of gelatin and sugar. Some also call for whipped egg whites, which produce an especially light, airy result. But time after time, I return to the basic gelatin method. It requires the fewest steps, for one, and yields a creamier, more classic marshmallow flavor. It's a win-win proposition.

First, you prepare the gelatin in the mixer bowl. Then you set a pan of sugar, corn syrup, and water on the stove. When the mixture is good and hot, you turn on the mixer and carefully pour it into the gelatin. At first, it doesn't look like much—just hot liquid swishing in a bowl. But as it whips and takes in air, it brightens to a glowing, opaque shade of white and grows terrifically in volume, like clouds before a storm, filling the entire bowl. It's really quite spectacular. If you aren't prepared for it, you might even think there's magic involved. When the batter is ready, it's pleasantly stiff and impossibly fluffy—a little like jarred marshmallow creme, only better. All you have to do is beat in a bit of vanilla for flavoring, scrape the batter into a dish, and leave it alone to set.

Homemade marshmallows are hard to beat. Once you've started making them, it's difficult to stop. I've been known to get into frenzies of marshmallow making, churning out a couple of batches in a single day. I've found sticky clumps of batter on my computer, in my hair, and in the crook of my arm. I worry sometimes that I've gone too far, but that doesn't stop me from making more.

Luckily, they never last long. They disappear in a hurry. In the winter, I plunk them into cocoa or give them as holiday gifts. Come summer, they make a lovely impromptu dessert or, better yet, a S'more. You don't even need a campfire: A broiler will work in a pinch, or even a candle, if you're patient. In college, I got on a kick of making "indoor S'mores," as we called them, with one of my roommates. We would sit at the kitchen table with marshmallows speared on forks, twisting them over votive candles until they were soft and golden.

Homemade marshmallows also make terrific rocky road candy. On the day that Brandon first made marshmallows for me, he cut some of them into small cubes and stirred them, along with a handful of salted peanuts, into tempered chocolate. I almost said "I do" right there.

When you meet a good marshmallow, no measure is too extreme. /■

Molly Wizenberg is behind the award-winning blog Orangette. She is working on her forthcoming culinary memoir, A Homemade Life.

HOMEMADE MARSHMALLOWS

MAKES ABOUT 24 TWO-INCH SQUARES/

These can be layered between sheets of parchment and stored in an airtight container at room temperature for up to two weeks.

- **Nonstick vegetable oil spray**
- 1 **cup cold water, divided**
- 3 **¼-ounce envelopes unflavored gelatin**
- 2 **cups sugar**
- ⅔ **cup light corn syrup**
- ¼ **teaspoon salt**
- 2 **teaspoons vanilla extract**
- ½ **cup potato starch***
- ½ **cup powdered sugar**

Line 13x9x2-inch metal baking pan with foil. Coat foil lightly with nonstick spray.

Pour ½ cup cold water into bowl of heavy-duty mixer fitted with whisk attachment. Sprinkle gelatin over water. Let stand until gelatin softens and absorbs water, at least 15 minutes.

Combine 2 cups sugar, corn syrup, salt, and remaining ½ cup cold water in heavy medium saucepan. Stir over medium-low heat until sugar dissolves, brushing down sides of pan with wet pastry brush. Attach candy thermometer to side of pan. Increase heat and bring syrup to boil. Boil, without stirring, until syrup reaches 240°F, about 8 minutes.

With mixer running at low speed, slowly pour hot syrup into gelatin mixture in thin stream down side of bowl (avoid pouring syrup onto whisk, as it may splash). Gradually increase speed to high and beat until mixture is very thick and stiff, about 15 minutes. Add vanilla and beat to blend, about 30 seconds longer.

Scrape marshmallow mixture into prepared pan. Smooth top with wet spatula. Let stand uncovered at room temperature until firm, about 4 hours.

Stir potato starch and powdered sugar in small bowl to blend. Sift generous dusting of starch-sugar mixture onto work surface, forming rectangle slightly larger than 13x9 inches. Turn marshmallow slab out onto starch-sugar mixture; peel off foil. Sift more starch-sugar mixture over marshmallow slab. Coat large sharp knife (or cookie cutters) with nonstick spray. Cut marshmallows into squares or other shapes. Toss each in remaining starch-sugar mixture to coat. Transfer marshmallows to rack, shaking off excess mixture.

*/ A food thickener made from cooked, dried, ground potatoes, this gluten-free flour is also known as potato flour; available at most supermarkets.

WINE & SPIRITS / SUMMER'S "IT" WINE

SUMMER'S "IT" WINE

Banish thoughts of sickly sweet white Zinfandel. Today's American rosés are crisp, refreshing, sophisticated—and perfect with a juicy burger. BY HEATHER JOHN ILLUSTRATION BY SERGE BLOCH

A COUPLE OF WEEKENDS AGO, SEVERAL NEIGHBORS CAME over for an all-American barbecue. My husband was grilling cheeseburgers—huge, juicy rounds of prime chuck and sirloin mixed with chopped Walla Walla onion, a dash of Worcestershire, and one egg, and topped with thick slices of Grafton cheddar. I was on beverage patrol and wanted to invite some unexpected American visitors to join the party—a dozen or so ice-cold bottles of domestic dry rosé.

Dry rosé wines, particularly those from the south of France, have gained in popularity with American consumers, and over the past five years, demand has more than doubled. "There's no question that rosé as a category has risen exponentially," says Mike Greene of Woodland Hills Wine Company in Los Angeles. "One reason for the increasing demand for rosés is that consumers are realizing they're incredibly food-friendly wines." And a new generation of American winemakers is meeting that demand with stellar domestic versions.

Called *rosato* in Italy, *rosado* in Spain, *rosé* in France and the U.S., and *Weissherbst* in Germany, pink wines are often elegant, crisp dry wines that are meant to be enjoyed young. Depending on the grape varietal and winemaking method used to produce a rosé, colors range from palest pink to deep red. Traditionally, rosé is made using the *saignée* method, which means "bled" in French. Rosé starts as a red wine, with juice from red grapes sitting on the skins, adding color and tannin. The length of time the wine is in contact with the skins determines the intensity of the color, so the winemaker "bleeds" the juice out of the tank anywhere from less than an hour to a few days after the juice has been in the tank with the skins. Alternatively, some winemakers treat rosé wines as they do white wines, which is to say that they press the red grapes and immediately put the juice into tanks with no skin contact. This process results in wines that are very pale in color. Some even add small amounts of white wine to rosé. The stylistic variations in rosé wines are as diverse as the regions and grapes from which they're made. / ▸▸

Perfect as an aperitif and excellent as a dinner companion, rosés are often associated with summer. And it turns out that American rosés are the ultimate barbecue wine. Thanks to our New World climate, domestic rosés tend to be more fruit-forward than their European counterparts and have the heft and versatility to pair with a huge array of foods, from burgers to *char siu bao.* One of my neighbors put the latter to the test by bringing along a platter of a Korean version of these steamed Chinese pork buns, with pork belly and thinly sliced cucumbers. The pairing was a slam dunk—particularly with a glass of pale-copper Vin Gris of Pinot Noir from Robert Sinskey Vineyards in Napa Valley. The salty sweetness of the pork bun was magical with the lychee and honeydew flavors of this elegant wine. Conversely, a dark-pink glass of SoloRosa Russian River Syrah Rosé, with its ripe fruit and spicy finish, was a more satisfying burger match than any beer. That said, a hint of saffron in the wine's finish would also make it a winner with seafood paella or bouillabaisse.

> "/ ONE REASON FOR THE INCREASING DEMAND FOR ROSÉS IS THAT CONSUMERS ARE REALIZING THEY'RE INCREDIBLY FOOD-FRIENDLY WINES."

SoloRosa winemaker—and author of *Rosé: A Guide to the World's Most Versatile Wine*—Jeff Morgan has long been a champion of pink wines. "I am a great drinker of rosé, having lived in the south of France for almost ten years. That's where I got the bug," Morgan says. "The volume of new producers today versus even eight years ago, when we started SoloRosa, has expanded tremendously. When we released the first vintage in 2000, it was mostly all white Zinfandel out there."

In fact, thanks to white Zinfandel, getting the American consumer past the notion that pink wine is synonymous with sweet has been the biggest challenge for dry rosés. When I was fresh out of college and working at Cakebread Cellars in Napa Valley during the mid-'90s, French rosés were not yet in vogue and it seemed that only a handful of California winemakers—Bonny Doon, Joseph Phelps, Simi, Sinskey—were dabbling in rosé. Winemaker Bruce Cakebread experimented with Pinot Noir-based rosé during the 1997 vintage, which was a huge hit with the staff but was, quite honestly, a bit of a tough sell with customers. Which was a shame. It was a refreshing wine that tasted like pure summer in a bottle.

Thankfully, American rosés are no longer a novelty item. At my recent barbecue, we tasted rosés from California, Oregon, Washington, and New York made from grapes such as Pinot Noir, Cabernet Sauvignon, Cabernet Franc, Grenache, Mourvèdre, Merlot, Sangiovese, and Syrah, to name a few. Though most rosés are still made in relatively low production, they're increasingly available at wine stores and restaurants. Take a look at any wine list, high or low, and you're likely to find a domestic rosé. It's a great testament to the approachability—as well as the complexity—of these wines. "Rosé is the little mouse that roared," says Morgan, whose SoloRosa wines are served at both The French Laundry and Ruby Tuesday. "It's the perfect bistro wine, but it can satisfy the needs of high-end restaurants as well."

To say nothing of backyard barbecues. From the elegant and earthy Pinot Noir-based versions from Carneros in California or Willamette Valley in Oregon to the big, spicy Syrah rosés from Paso Robles, the full-bodied Cabernet and Sangiovese rosés from Washington, and the crisp, fruity versions from Long Island, American rosé is the life of the party. /■

HOT BOTTLES

Barnard Griffin 2007 Rosé of Sangiovese, Columbia Valley, Washington ($12). Full-bodied in style with refreshing cranberry and strawberry flavors.

Territorial 2006 Rosé of Pinot Noir, Willamette Valley, Oregon ($13). Bright notes of strawberry and rose petals with a citrus finish.

Bonny Doon 2007 Vin Gris de Cigare, California ($14). Primarily a blend of Grenache, Syrah, and Cinsaut, this pale-hued rosé is pleasantly fruity and floral with a spicy finish.

Wölffer Estate Vineyard 2007 Rosé, Long Island ($15). Ripe apples and Meyer lemon flavors balance with mineral notes.

Eberle 2007 Syrah Rosé, Paso Robles ($16). A powerhouse rosé loaded with strawberry and spice.

Channing Daughters 2007 "Mudd Vineyard" Rosato di Cabernet Sauvignon, Long Island ($17). Made from 100 percent Cabernet Sauvignon, this full-bodied rosé has raspberry and rhubarb flavors.

Cuvaison 2007 Vin Gris of Pinot Noir, Carneros ($17). Created from 100 percent Carneros Pinot Noir with lean minerality and citrus and strawberry notes.

SoloRosa 2007 Napa Valley Rosé ($17). Raspberry and melon flavors with a hint of spice.

Soter Vineyards 2007 North Valley Rosé, Willamette Valley, Oregon ($20). A lovely blend of Pinot Noir, Pinot Gris, and Chardonnay with bright-red fruit and floral aromas.

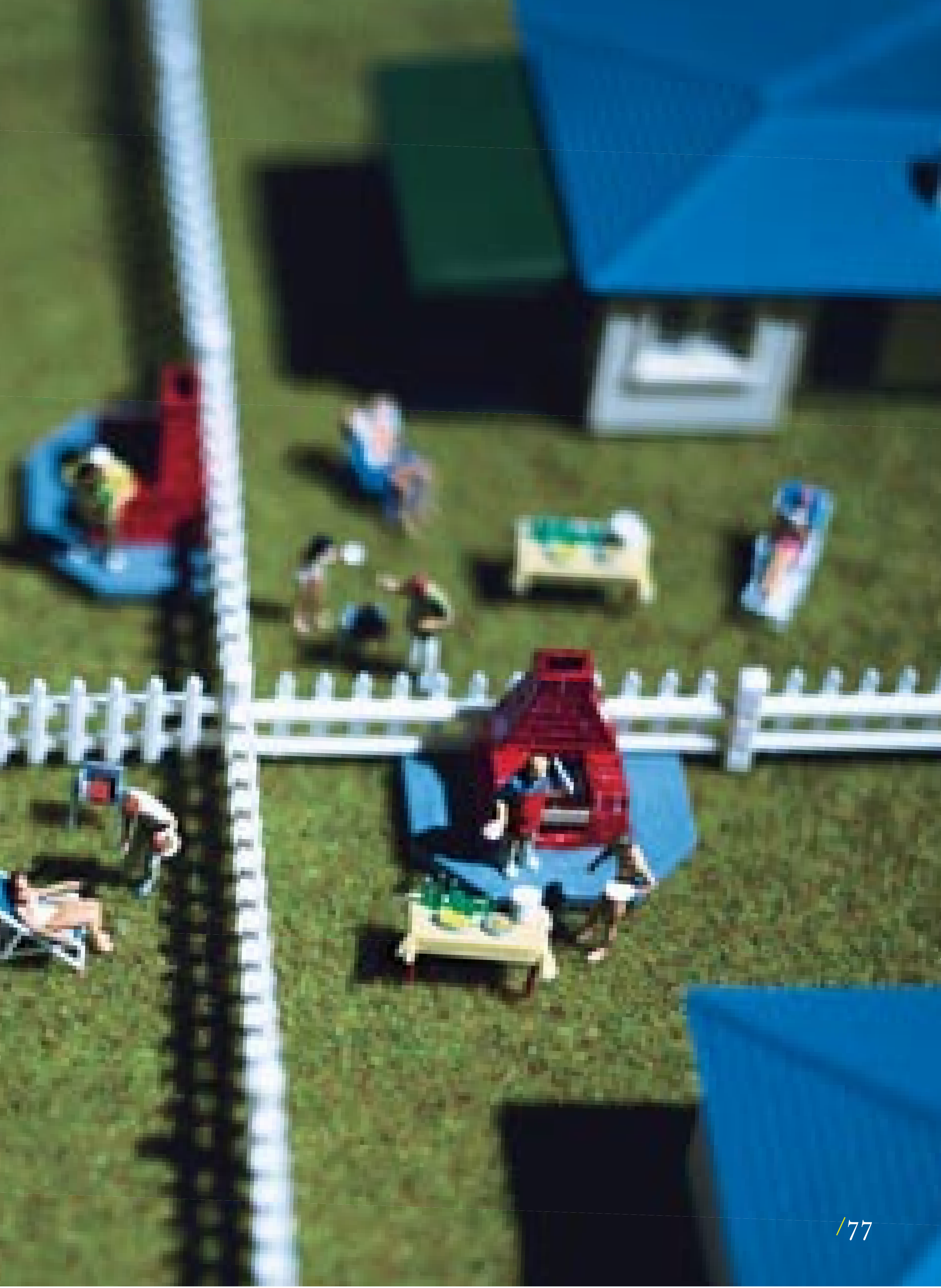
Robert Sinskey Vineyards 2007 Vin Gris of Pinot Noir, Carneros ($22). Pure elegance with stone-fruit, melon, and lychee flavors.

BON APPÉTIT

the barbecue issue

IT'S THE MOST DELICIOUS PART OF THE AMERICAN DREAM: THE BACKYARD BARBECUE. And the best thing about this little domestic fantasy? Anyone can turn it into reality. It just takes a few friends, some great ingredients, and a hot grill. Flip through these pages to find surefire recipes, party ideas, and helpful hints you'll use all summer long. Looking for a fresh menu for the 4th? Check (P. 96). Want to know the right way to smoke a big hunk of meat? We've got it (P. 110). Need the formula for a perfect burger? Problem solved (P. 88). There are also luscious summer-fruit-filled desserts (P. 102) and an outdoor kitchen that will make you want one of your own (P. 86). So crack open a beer (or a bottle of sparkling rosé), put your feet up on that chaise lounge, and raise a glass to achieving the American dream, one backyard barbecue at a time.

photography and story icons by David Levinthal



the grill of it all /

GRILL-ROASTED CHICKEN WITH GRILLED LEMONS, BABY ARTICHOKES, AND EGGPLANT

COOK YOUR WHOLE DINNER OUTSIDE: THESE SUMMERY MAINS AND SIDES ARE READY FOR THE FIRE.

by Judith Fertig
photography by Tom Schierlitz

GRILLED SALMON WITH BASIL AIOLI AND BLISTERED VEGETABLES

MAIN/
SICILIAN GRILL-ROASTED CHICKEN

6 TO 8 SERVINGS/ Forget about chicken pieces. You can grill these two chickens—flavored (Sicilian-style) with lemon, parsley, and garlic—whole.

MEDITERRANEAN DRIZZLE

- 1 large garlic clove, pressed
- 2 teaspoons coarse kosher salt
- 2 tablespoons fresh lemon juice
- 6 tablespoons extra-virgin olive oil

CHICKEN

- ½ cup fresh lemon juice
- ½ cup chopped fresh Italian parsley
- ¼ cup olive oil
- 6 garlic cloves, minced
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 2 3½- to 4-pound free-range chickens
- Grilled Lemons, Baby Artichokes, and Eggplant (see recipe)

MEDITERRANEAN DRIZZLE/ Mash garlic and 2 teaspoons coarse kosher salt in mortar with pestle or in small bowl with back of spoon until paste forms. Whisk in lemon juice, then oil. **DO AHEAD** Can be made 1 day ahead. Cover and chill. Bring to room temperature before using.

CHICKEN/ Whisk lemon juice, parsley, olive oil, garlic, 1 teaspoon salt, and ½ teaspoon pepper in medium bowl. Place 1 whole chicken in each of 2 resealable plastic bags. Divide lemon marinade between bags. Seal bags, releasing excess air. Turn to coat chicken with marinade. Chill chicken at least 1 hour and up to 1 day, turning bag occasionally.

PREPARE BARBECUE (MEDIUM HEAT). If using 2-burner gas grill, light 1 burner. If using 3-burner gas grill, do not light center burner. If using charcoal grill, light briquettes in chimney and pour onto 1 side of lower grill rack (you'll need to light more briquettes in chimney to replenish during grilling). Remove chickens from marinade.

Sprinkle chickens inside and out with salt and pepper. Tie legs together. Place chickens, breast side down, over unlit side of grill. Cover and grill chickens 45 minutes, adjusting gas levels if using gas grill or adjusting vents and adding more charcoal as needed if using charcoal grill to maintain barbecue temperature between 350°F and 400°F. Turn chickens breast side up. Cover and grill until instant-read thermometer inserted into thickest part of thigh registers 165°F, continuing to maintain barbecue temperature between 350°F and 400°F, about 35 minutes longer. Transfer chickens to work surface; let rest 10 minutes.

Carve chickens and transfer to platter. Arrange Grilled Lemons, Baby Artichokes, and Eggplant around chickens. Spoon some of Mediterranean drizzle over chicken and vegetables. Garnish with grilled lemons for squeezing over.

SIDE/
GRILLED LEMONS, BABY ARTICHOKES, AND EGGPLANT

6 TO 8 SERVINGS/ Grill the vegetables once the chickens have finished cooking. Because the artichokes have been pre-cooked, it takes just a few minutes to finish them on the grill.

- 12 baby artichokes, stems trimmed, dark outer leaves removed
- 12 Japanese eggplants, halved lengthwise, or 2 medium-size eggplants cut crosswise into ½-inch rounds
- 4 lemons, halved
- Olive oil (for brushing)

Cook baby artichokes in large saucepan of boiling salted water until tender when bottom is pierced with sharp knife, about 8 minutes. Drain and run under cold water to cool. Cut artichokes in half through stem; pat dry. **DO AHEAD** Can be made 2 days ahead. Cover and chill.

PREPARE BARBECUE (MEDIUM HEAT). Brush cooked artichokes, Japanese eggplant, and cut side of lemons with olive oil. Sprinkle with salt and pepper. Grill vegetables until tender and slightly charred, about 2 minutes per side. Grill lemons, cut side down, until charred, about 2 minutes. Transfer vegetables to platter. Garnish with grilled lemons for squeezing over.

MAIN/
GRILLED SALMON WITH BASIL AIOLI

6 SERVINGS/ This is a traditional aioli—a mayo-like emulsion made from raw egg yolks. If the sauce breaks as you're whisking it, don't despair: You can check out "Prep School" to see how to fix it. For ease of preparation, you can also replace the egg yolks and oil with one cup of purchased mayonnaise and whisk in the remaining ingredients.

BASIL AIOLI

- 2 large egg yolks (preferably organic)
- 2 tablespoons chopped fresh basil
- 2 garlic cloves, minced
- 2 anchovy fillets, minced (1⅓ teaspoons)
- ½ teaspoon red wine vinegar
- ½ teaspoon Worcestershire sauce
- 1 cup olive oil
- 1 tablespoon warm water
- 1 tablespoon fresh lemon juice
- ¼ teaspoon (generous) hot pepper sauce

SALMON

- Olive oil (for brushing)
- 1 2½- to 3-pound skinless salmon fillet (about 1 inch thick)
- Blistered Baby Zucchini, Baby Pattypan Squash, and Grilled Tomatoes (see recipe)

BASIL AIOLI/ Whisk egg yolks, basil, garlic, anchovies, vinegar, and Worcestershire sauce in medium bowl. Whisk in 2 tablespoons oil a few drops at a time, then gradually whisk in remaining oil in thin stream. Whisk in 1 tablespoon warm water, lemon juice, and hot pepper sauce. Season to taste with salt and pepper. Cover and chill. **DO AHEAD** Can be made 1 day ahead. Keep chilled.

SALMON/ **PREPARE BARBECUE (HIGH HEAT).** Brush grill rack with oil. Brush salmon with oil; sprinkle with salt and pepper. Grill salmon uncovered 5 minutes. Using 2 large spatulas, carefully turn fish over. Grill until fish just begins to flake in center, 4 to 5 minutes longer. Transfer salmon to platter. Arrange Blistered Baby Zucchini, Baby Pattypan Squash, and Grilled Tomatoes around salmon. Serve with aioli.

CHECK OUT A SLIDE SHOW OF MORE GREAT DISHES FROM THE GRILL AT *bonappetit.com/go/slideshows.*

GRILLED RIB-EYE STEAKS WITH BLUE CHEESE-CRUSTED TOMATOES

MUSTARD-GRILLED PORK WITH GRILLED CABBAGE SLAW

SIDE/

BLISTERED BABY ZUCCHINI, BABY PATTYPAN SQUASH, AND GRILLED TOMATOES

6 SERVINGS/ A pretty mix of Provençal vegetables, grilled simply and dressed up with the homemade basil aioli. You can also include other vegetables, such as halved baby beets, quartered bell peppers, and thickly sliced red new potatoes (all of which take 10 to 15 minutes to grill).

- Olive oil (for brushing)
- 2 cups yellow and green baby pattypan squash (9 to 10 ounces)
- 6 baby zucchini
- 6 medium tomatoes, halved through cores

PREPARE BARBECUE (HIGH HEAT). Brush grill rack with oil. Brush pattypan squash, zucchini, and tomatoes with olive oil; sprinkle generously with salt and pepper. Grill until vegetables are blistered and slightly charred, about 8 minutes for squash and zucchini, turning occasionally, and about 6 minutes for tomatoes, shifting occasionally. Transfer to platter.

MAIN/

GRILLED BONE-IN RIB-EYE STEAKS

6 SERVINGS/ Steakhouse dining, outdoors. This recipe calls for lighting only one side of the grill. That way, you can give the steaks a good char on the hot side of the grill, then move them to the unlit side to finish cooking over indirect heat.

- 6 1-inch-thick bone-in rib-eye steaks
- Olive oil (for brushing)
- 1 tablespoon cracked black pepper
- 1 tablespoon smoked coarse sea salt or regular coarse kosher salt
- Blue Cheese-Crusted Tomatoes (see recipe)

PREPARE 1 SIDE OF BARBECUE (HIGH HEAT). If using gas grill, leave opposite side unlit; if using charcoal grill, keep opposite side free of coals. Brush steaks with olive oil, then sprinkle both sides with cracked black pepper and smoked salt.

Grill steaks on hot side of barbecue until grill marks form, about 3 minutes per side. Transfer steaks to unlit side of grill, cover, and cook to desired doneness, about 8 minutes for medium-rare. Transfer steaks to plates; let rest 10 to 15 minutes. Serve Blue Cheese-Crusted Tomatoes alongside.

SIDE/

BLUE CHEESE-CRUSTED TOMATOES

6 SERVINGS/ The flavors of two classic steakhouse menu items—blue cheese dressing and stewed tomatoes—are combined in one incredible, simple-to-prepare grilled dish.

- ½ cup fine dry breadcrumbs
- 1 tablespoon olive oil
- 12 medium tomatoes
- ¾ cup crumbled blue cheese (about 3 ounces)

PREPARE 1 SIDE OF BARBECUE (HIGH HEAT), leaving opposite side unlit if gas grill or without coals if charcoal grill. Mix breadcrumbs and olive oil in small bowl, mashing to coat. Cut top ¼ from each tomato. Sprinkle tomatoes with salt and pepper. Top each with 1 tablespoon blue cheese. Sprinkle with breadcrumb mixture.

Arrange tomatoes (topping side up) on unlit side of grill. Cover grill and cook tomatoes until slightly soft and cheese melts, about 13 minutes. Serve immediately.

MAIN/

MUSTARD-GRILLED PORK

6 SERVINGS/ Mustard, tarragon, and a touch of sugar flavor the pork and its accompanying slaw.

- Nonstick vegetable oil spray
- ½ cup Dijon mustard
- ¼ cup mayonnaise
- 1 tablespoon chopped fresh tarragon
- 1 tablespoon (packed) golden brown sugar
- 2 pounds trimmed boneless pork loin, cut crosswise into ½-inch-thick slices
- Grilled Red and Green Cabbage Slaw (see recipe)

Spray grill rack with nonstick spray. **PREPARE BARBECUE (MEDIUM-HIGH HEAT).** Whisk mustard, mayonnaise, tarragon, and brown sugar in medium bowl. Brush mustard sauce generously on both sides of pork cutlets.

Grill pork until just cooked through and firm to touch, 2 to 3 minutes per side. Transfer to plates. Serve with Grilled Red and Green Cabbage Slaw.

SIDE/

GRILLED RED AND GREEN CABBAGE SLAW

6 SERVINGS/ Coleslaw on the grill? Absolutely. It makes the cabbage and green onions tender and adds just a bit of smoky flavor.

- Nonstick vegetable oil spray
- ½ cup tarragon vinegar
- ½ cup sugar
- ½ cup vegetable oil plus additional for brushing
- 2 tablespoons Dijon mustard
- 1 tablespoon chopped fresh tarragon
- 1 medium head of red cabbage (about 1¾ pounds), quartered through core
- 1 medium head of green cabbage (about 1¾ pounds), quartered through core
- 1 bunch green onions (about 6), trimmed

Spray grill rack with nonstick spray. **PREPARE BARBECUE (MEDIUM-HIGH HEAT).** Whisk vinegar, sugar, ½ cup oil, mustard, and tarragon in medium bowl. Season dressing with salt and pepper.

Brush cabbages and green onions with oil; sprinkle with salt and pepper. Grill cabbages until dark grill marks form, 3 to 4 minutes per side. Grill green onions until charred on 1 side, 2 to 3 minutes. Transfer vegetables to work surface.

Chop green onions and cabbages; place in large bowl, discarding cores. Add dressing; toss to coat. Season slaw to taste with salt and pepper. /■

Judith Fertig is co-author of Weeknight Grilling with the BBQ Queens. *She lives in the Kansas City area.*

FOOD STYLING BY BRETT KURZWEIL

FOR PRODUCT DETAILS, SEE SOURCEBOOK.

IT'S EVERY COOK'S DREAM: A DELUXE PLACE TO PLAY, RIGHT IN YOUR OWN BACKYARD. HERE'S HOW ONE LOS ANGELES COUPLE DESIGNED THEIR IDEAL OUTDOOR KITCHEN—AND HOW TO STEAL THEIR IDEAS SO YOU CAN DO IT YOUR WAY.

by Amy Albert
photography by Dave Lauridsen
produced by Karin Fittante

HEARTH OVEN/

After scouring Italy for the best pizza they could find, David and Natalie Schlocker got hooked on hearth style. The communal, mom-and-pop places they ate at inspired the simple, authentic look of their own hearth oven. They're apt to throw a pizza party on half a day's notice and use the oven for lots else, too, like roasting chicken, vegetables, and fish. HEARTH ovens start at about **$3,000** plus installation and finishing; *earthstoneovens.com* or *mugnaini.com*. Outside construction and finish by TOM MONTEZ, Eastlake Pools & Landscape, about **$14,350** for oven and entire work space; *818-881-2150*. **OR TRY THIS/** PAPPA'Z PRE-ASSEMBLED PIZZA OVEN (from South Africa), about **$2,700**; Doug Freerksen at Prairie Plus, *708-848-4218* or *soapstonetops.com*.

SINK/

The beauty of an outdoor sink is that it's for more than cooking (think messy jobs like potting plants). This work space includes a sink with a set-in cutting board alongside it that can slide over the sink. The faucet, a pull-out, extends 54 inches (far enough to hose down the entire work area) and is made completely of stainless steel (rather than nickel-plated brass) to withstand the elements. This sink is a custom version of JULIEN'S URBANEDGE COLLECTION, from **$4,000**; *julien.ca*. The pull-out faucet is an MGS VELA-LD, about **$1,895**; *mgsdesigns.com*. **OR TRY THIS/** VIKING'S 41-inch built-in refreshment center, **$3,150**; *vikingrange.com*. Or a freestanding restaurant-style sink, from **$290**; *acemart.com*.

GARBAGE DISPOSAL/

A disposal is a deluxe and practical feature that brings the inside outdoors. "I'm a detail freak, and kind of fastidious," admits David. Disposals start at **$175**; *insinkerator.com*. **OR TRY THIS/** NATUREMILL PRO COMPOSTER, **$400**; *naturemill.com*.

PROP STYLING BY ROBIN TURK

bba

outdoor kitchen, / indoor style

LIGHTING/ When you're cooking outside at night, using one hand to hold the flashlight gets old fast. Here, there's ample task lighting, complete with dimmers to dial it down to ambient at dinnertime. David and Natalie bought lights and had them installed on poles patinated brownish bronze to match, **$750 total;** fixtures from *lampsplus.com.* **OR TRY THIS/** Hanging industrial light strings, **$169 each;** *smithandhawken.com.*

GRILL/ David and Natalie had the grill before the kitchen was built, so they just took it off the cart and built it into the counter. They usually keep sit-down dinner parties to no more than six people, so "a grill any bigger would have been overkill," says David. This grill is a 36-inch DCS BUILT-IN GAS MODEL, **$3,360;** *dcsranges.com.* **OR TRY THIS/** KITCHENAID 36-inch built-in gas grill, **$1,600;** *kitchenaid.com.*

COUNTER/ "One of the best things about an outdoor kitchen," says David, "is being able to hose down the whole thing when you're done." The countertop, oven rooftop, and backsplash are slate, and include scraps from steps that were installed in another part of the yard. (The salvaged scraps were identical in size, so David designed a staggered, subway-tile pattern for the installers to follow.) TOM MONTEZ, Eastlake Pools & Landscape, about **$14,350** for entire work space; *818-881-2150.* **OR TRY THIS/** SKAGERAK OUTDOOR TEAK PANTRY with sink, **$2,321;** *barbecues.com.* Or a RESTAURANT-STYLE PREP TABLE, starting at about **$450;** *instawares.com.* /■

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blueprint for a perfect burger /

THE MASTER PLAN FOR REINVENTING THE BASIC BURGER: THINK OUTSIDE THE BEEF, SPICE UP THE SAUCE, GET CREATIVE WITH THE TOPPINGS, AND GO BEYOND THE BUN

by Tony Rosenfeld
photography by James Wojcik

CURRIED LAMB BURGER WITH GRILLED VEGETABLES AND MINT RAITA

RECIPE ON PAGE 94

1. MINT RAITA
2. GRILLED ZUCCHINI, GREEN ONIONS, AND POBLANO CHILE
3. THINLY SLICED TOMATO
4. CURRIED LAMB BURGER
5. NAAN

ASIAN PORK AND MUSHROOM BURGER WRAP

RECIPE ON PAGE 94

1. BIBB LETTUCE LEAF
2. JULIENNED CARROT
3. JULIENNED RED BELL PEPPER
4. CILANTRO
5. ASIAN PORK AND MUSHROOM BURGERS
6. SPICY HOISIN-GINGER SAUCE

5
6
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CHEDDAR BURGER WITH BALSAMIC ONIONS AND CHIPOTLE KETCHUP

RECIPE ON PAGE 94

1. ENGLISH MUFFIN
2. CHIPOTLE KETCHUP
3. BEEF BURGER
4. BALSAMIC RED ONIONS
5. CHEDDAR CHEESE
6. FRESH SPINACH LEAVES

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CURRIED LAMB BURGERS WITH GRILLED VEGETABLES AND MINT RAITA

MAKES 6/ An Indian-spiced burger that's balanced by a cooling *raita* (yogurt sauce).

RAITA

- 1 cup plain whole-milk yogurt (preferably Greek-style)
- 3 tablespoons chopped fresh mint
- 2 tablespoons chopped fresh cilantro
- 1¼ teaspoons finely grated lime peel
- Coarse kosher salt

BURGERS AND VEGETABLES

- 4 tablespoons olive oil, divided
- 1¼ cups chopped onion
- 2 tablespoons minced peeled fresh ginger
- 2 teaspoons coarse kosher salt, divided
- 2 teaspoons Madras curry powder
- 1¾ pounds ground lamb
- 3 tablespoons chopped fresh cilantro
- 1½ teaspoons cracked black pepper, divided
- 3 medium zucchini (about 12 ounces), cut lengthwise into ¼-inch-thick slices
- 6 green onions, trimmed
- 1 fresh poblano chile,* quartered, seeded
- 6 small naans (Indian flatbreads; about 6 inches long) or pita breads
- 1 large tomato, thinly sliced

RAITA/ Mix yogurt, mint, cilantro, and lime peel in small bowl. Season to taste with coarse salt and pepper. Cover; chill until cold, at least 30 minutes and up to 4 hours.

BURGERS AND VEGETABLES/ Heat 2 tablespoons oil in large skillet over medium heat. Add onion, ginger, and ½ teaspoon coarse salt. Sauté until onion is tender, about 8 minutes. Mix in curry powder and stir 30 seconds. Remove from heat. Cool onion mixture to room temperature, at least 15 minutes.

Place lamb in large bowl. Add onion mixture, 1 teaspoon coarse salt, cilantro, and 1 teaspoon cracked pepper. Blend mixture gently; shape into six ½-inch-thick patties.

PREPARE BARBECUE (MEDIUM-HIGH HEAT). Combine zucchini, green onions, and chile in another large bowl. Add 2 tablespoons oil, ½ teaspoon coarse salt, and ½ teaspoon cracked pepper; toss to coat. Place vegetables and burgers on grill. Cook until grill marks appear, about 4 minutes. Turn vegetables and burgers over. Cook vegetables until tender, about 3 minutes. Cook burgers to desired doneness, about 4 minutes for medium-rare. Cut zucchini and green onions crosswise into 2-inch-long pieces. Cut chile into thin strips.

Place breads on plates; top with burgers and tomato slices. Mound vegetables on burgers; spoon dollop of raita over. Fold bread up around burgers and serve with remaining raita.

*/ Often called a pasilla; available at some supermarkets and at specialty foods stores and Latin markets.

ASIAN PORK AND MUSHROOM BURGER WRAPS

6 SERVINGS/ Asian ingredients—from soy sauce to sriracha—flavor the pork burgers. Wrapping it all up in Bibb lettuce leaves adds a fresh touch.

- 2 tablespoons canola oil or peanut oil
- 2 tablespoons minced lemongrass (from bottom 3 inches of about 4 stalks)
- 2 garlic cloves, minced
- 4 ounces fresh shiitake mushrooms, stemmed, caps chopped
- 1 teaspoon coarse kosher salt, divided
- 1¾ pounds ground pork shoulder (Boston butt)
- 2 tablespoons soy sauce, divided
- 3 teaspoons Asian sesame oil, divided
- ¾ teaspoon cracked black pepper
- ½ cup hoisin sauce*
- 1 tablespoon minced peeled fresh ginger
- 1 tablespoon unseasoned rice vinegar
- 1 teaspoon hot chili sauce (such as sriracha)*
- Nonstick vegetable oil spray
- 2 heads of Bibb lettuce, cored, leaves separated
- 1 cup matchstick-size strips red bell pepper
- 1 cup matchstick-size strips peeled carrot
- ⅓ cup fresh cilantro leaves

Heat oil in large skillet over medium-high heat. Add lemongrass and garlic; sauté 2 minutes. Add mushrooms. Sprinkle with ½ teaspoon coarse salt; sauté until mushrooms are tender, about 4 minutes. Remove from heat; cool in skillet.

Place pork in large bowl. Mix in 1 tablespoon soy sauce, 1 teaspoon sesame oil, cracked pepper, and ½ teaspoon coarse salt, then fold in mushroom mixture. Using 2 generous tablespoonfuls for each, shape into 18 patties, each about 2¼ inches in diameter; arrange on plastic-lined baking sheet.

Whisk hoisin sauce, ginger, vinegar, chili sauce, and remaining 1 tablespoon soy sauce and 2 teaspoons sesame oil in small bowl for sauce. DO AHEAD Burgers and sauce can be made 6 hours ahead. Cover separately; chill.

Spray grill rack with nonstick spray.

PREPARE BARBECUE (MEDIUM-HIGH HEAT). Grill burgers until cooked through, about 3 minutes per side. Arrange burgers on platter; set out sauce. Place lettuce, bell pepper, carrot, and cilantro in separate bowls. Serve, allowing guests to wrap burgers in lettuce and add sauce and vegetables as desired.

*/ Available in the Asian foods section of many supermarkets and at Asian markets.

COVER RECIPE/

CHEDDAR BURGERS WITH BALSAMIC ONIONS AND CHIPOTLE KETCHUP

MAKES 6/ The all-American cheeseburger gets a makeover, courtesy of grilled onions, a spicy-smoky ketchup, and an English muffin "bun."

ONIONS

- 1 pound red onions, cut crosswise into ⅓- to ½-inch-thick rounds
- Olive oil
- ¾ teaspoon coarse kosher salt
- ½ teaspoon coarsely ground black pepper
- 2 tablespoons balsamic vinegar

CHIPOTLE KETCHUP

- 1 cup ketchup
- 1½ teaspoons chopped chipotle chiles from canned chipotles in adobo* plus 2 tablespoons adobo sauce from can
- 2 teaspoons (or more) balsamic vinegar

BURGERS

- 2¼ pounds ground beef (15% to 20% fat)
- Coarse kosher salt
- 6 thick slices sharp cheddar cheese
- 6 large English muffins or hamburger buns, split, cut sides grilled
- 6 tomato slices (optional)
- 2 cups fresh spinach leaves

ONIONS/ **PREPARE BARBECUE (MEDIUM-HIGH HEAT).** Arrange onion rounds on baking sheet. Brush with oil; sprinkle with ¾ teaspoon coarse salt and pepper. Transfer onion rounds (still intact) to grill rack; close cover. Cook until grill marks appear, about 4 minutes per side. Reduce heat or move onions to cooler part of grill. Close cover; cook until onions are tender, about 10 minutes. Transfer to medium bowl. Toss with vinegar. **DO AHEAD** Can be made 3 days ahead. Cover; chill.

CHIPOTLE KETCHUP/ Mix ketchup, chiles, adobo sauce, and 2 teaspoons vinegar in small bowl. Season with salt and more vinegar, if desired. **DO AHEAD** Can be made 3 days ahead. Cover and chill.

BURGERS/ Shape beef into six ½-inch-thick patties. Sprinkle patties on both sides with coarse salt and pepper.

PREPARE BARBECUE (MEDIUM-HIGH HEAT). Place burgers on grill. Close cover; cook burgers until bottoms start to darken and juices rise to surface, about 3 minutes. Turn burgers; cook to desired doneness, about 3 minutes longer for medium-rare. Top with onions and cheese. Close cover; cook until cheese melts.

Place muffin bottoms on plates; spread with ketchup. Top with burgers, tomatoes, if desired, spinach, and muffin tops. Serve, passing remaining ketchup separately.

*/ Dried, smoked jalapeños in a spicy tomato sauce called adobo; available at some supermarkets and at specialty foods stores and Latin markets.

GRILLED PORTOBELLO BURGERS WITH PIQUILLO PEPPER AIOLI AND WATERCRESS

MAKES 6/ Spain's famous piquillo peppers add a sweet-spicy edge to the aioli. Idiazábal, a smoky sheep's-milk cheese from the Basque region, is great with the portobellos. If you can't find Idiazábal, substitute smoked Gouda.

AIOLI

- ½ cup chopped drained piquillo peppers or roasted red peppers from jar
- 1 tablespoon Sherry wine vinegar
- 2 teaspoons finely chopped fresh thyme
- 1 garlic clove, minced
- ½ cup purchased mayonnaise
- Cayenne pepper

MUSHROOMS

- 6 large portobello mushrooms, stemmed, dark gills scraped out
- 1 sweet onion (such as Vidalia or Walla Walla), cut into ⅓-inch-thick slices
- Extra-virgin olive oil
- 2 teaspoons chopped fresh thyme
- 1 large garlic clove, minced
- 8 ounces Idiazábal or smoked Gouda cheese, rind trimmed, thinly sliced
- 6 sourdough rolls (each about 4 inches in diameter), halved horizontally
- 1 bunch watercress, stems trimmed

AIOLI/ Puree first 4 ingredients in mini processor. Transfer to small bowl. Whisk in mayonnaise; season with salt, black pepper, and cayenne pepper. **DO AHEAD** Can be made 3 days ahead. Cover; chill.

MUSHROOMS/ Arrange mushroom caps and onion slices on baking sheet; brush both sides with oil, then sprinkle with salt, pepper, and thyme. Turn mushrooms, gill side up, and sprinkle with garlic. Let stand at least 30 minutes and up to 2 hours.

PREPARE BARBECUE (MEDIUM-HIGH HEAT). Place mushrooms, gill side up, and onion slices on rack. Cook until grill marks appear, about 4 minutes. Turn vegetables over, transferring to cooler part of grill. Cover and cook until mushrooms are very tender and onion slices still retain some texture, about 8 minutes. Turn mushrooms, gill side up; top with cheese. Arrange rolls, cut side down, on grill. Cover; cook until cheese on mushrooms melts and cut sides of rolls are golden, about 1 minute longer.

Arrange roll bottoms on plates; spread with aioli. Top each with mushroom, onion slice, and watercress. Spread cut side of roll tops with aioli; press onto watercress.

HERBED TUNA BURGERS WITH TAPENADE AND TOMATOES

MAKES 6/ The combination of tuna and olives is reminiscent of a *salade niçoise*.

TAPENADE

- 1 cup pitted Kalamata olives (about 5 ounces)
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons chopped shallot
- 2 tablespoons chopped fresh mint
- 2 teaspoons chopped fresh thyme
- 2 teaspoons fresh lemon juice

BURGERS

- 2 pounds chilled fresh tuna steaks, finely diced
- 2 tablespoons chopped drained capers
- 2 tablespoons chopped shallot
- 1 tablespoon Dijon mustard
- 1 teaspoon minced fresh thyme
- 1 teaspoon freshly ground black pepper
- ¾ teaspoon coarse kosher salt
- Nonstick vegetable oil spray
- 12 4-inch squares herb focaccia, or six 4-inch squares pain rustique, halved horizontally, lightly grilled
- 1 large heirloom tomato, cut into 6 slices
- 6 thin slices red onion
- 2 cups baby arugula (about 3 ounces)

TAPENADE/ Blend all ingredients in mini processor to coarse puree. Season tapenade to taste with salt and pepper. Transfer to small bowl. **DO AHEAD** Can be made 3 days ahead. Cover and chill.

BURGERS/ Gently mix diced tuna and next 6 ingredients in large bowl. Using moistened hands, shape tuna mixture into six ¾-inch-thick patties (each about 4 inches in diameter). Place burgers on plate. Cover and refrigerate at least 1 hour and up to 1 day.

Spray grill rack with nonstick spray.

PREPARE BARBECUE (MEDIUM-HIGH HEAT). Grill burgers until almost cooked through, about 4 minutes per side.

Arrange 6 focaccia squares or bottoms of pain rustique on work surface; spread with tapenade. Top each with burger, tomato slice, onion slice, and arugula, then focaccia or bread top. Cut burgers in half and serve.

TEST-KITCHEN TIP/ Chilling the tuna will make it easier to dice. Keep the formed patties in the fridge until you're ready to cook them. This will prevent the burgers from falling apart on the grill. /■

Tony Rosenfeld is the author of 150 Things to Make with Roast Chicken (and 50 Ways to Roast It). *He's also the co-owner of b.good, a healthful fast-food restaurant with four locations in the Boston area.*

FOOD STYLING BY BRETT KURZWEIL

THE
bon appétit
COOKING
CLUB
No.
IX
get together
get cooking

firing up the 4th

NORTH CAROLINA COLESLAW; MIXED GRILL WITH BARBECUE SAUCE; CEDAR-PLANKED SHRIMP; YUKON GOLD POTATO SALAD; LAYERED SALAD WITH ROASTED GARLIC DRESSING

A BLOW-OUT PARTY MENU THAT CELEBRATES THE BEST OF AMERICAN FOOD (THINK COLESLAW, BABY BACK RIBS, AND S'MORES)

by Rick Rodgers
photography by Con Poulos

MENU FOR 8

STARTER/
Cedar-Planked Shrimp with Chipotle-Pumpkin Seed Salsa

MAIN & SIDES/
Mixed Grill with Cherry Cola Barbecue Sauce

North Carolina Coleslaw

Yukon Gold Potato Salad with Chiles, Cilantro, and Toasted Cumin

Layered Salad with Roasted Garlic Dressing

DESSERT/
S'mores Cheesecake with Summer Berries

DRINKS/
Riesling
Beer

COOKING CLUB GAME PLAN

How to pull off this menu with ease

DELEGATE/ Decide who will make which dish. Have the person who's hosting make the mixed grill.

COORDINATE/ The guests who bring the slaw, the potato salad, and the cheesecake can bring these dishes already finished. The guest bringing the shrimp can make the salsa in advance and bring the soaked cedar planks and raw shrimp to the party. Have the grill heated up so the shrimp can be cooked quickly.

ASSIGN/ Ask any non-cooks in the group to bring the wine or beer.

STARTER/ CEDAR-PLANKED SHRIMP WITH CHIPOTLE-PUMPKIN SEED SALSA

8 SERVINGS/ Cedar-plank cooking infuses the shrimp with a delicious smokiness. Use leftover chipotles in flavored butter, guacamole, and vinaigrettes.

- 2 large red bell peppers
- ⅓ cup shelled natural unsalted pepitas (pumpkin seeds)
- 2 garlic cloves, peeled
- 1 whole chipotle chile from canned chipotles in adobo*
- 1 tablespoon Sherry wine vinegar
- 1 teaspoon dried oregano
- ½ cup extra-virgin olive oil
- 2 untreated red cedar planks (each about 15x7x¾ inches) soaked in water 1 hour, drained
- 24 uncooked large shrimp, peeled, deveined

PREPARE BARBECUE (HIGH HEAT). Place bell peppers on grill rack. Cover and grill until peppers are blistered and blackened on all sides, turning frequently, about 15 minutes. (Or char peppers over gas flame or in broiler until blackened on all sides.) Enclose peppers in paper bag and let stand 10 minutes. Peel, seed, and coarsely chop peppers.

Sauté pepitas in small dry skillet over medium heat until lightly toasted, about 5 minutes. Remove from heat and cool in skillet.

With processor running, drop garlic cloves through feed tube and finely chop. Add bell peppers, pepitas, chipotle chile, vinegar, and oregano and process until finely chopped. With machine running, gradually add oil and process until mixture is almost smooth. Season salsa to taste with salt and pepper. Transfer to bowl. **DO AHEAD** Can be made 3 days ahead. Cover and refrigerate. Bring to room temperature before using.

PREPARE BARBECUE (MEDIUM-HIGH HEAT). Place cedar planks on hot grill rack and heat until cedar begins to smoke, 10 to 20 minutes depending on thickness of cedar. Turn cedar planks over. Arrange 12 shrimp on each plank. Cover and grill shrimp without turning until just opaque in center, about 5 minutes. Transfer planks with shrimp to heatproof platter. Serve hot or at room temperature with salsa for dipping.

*/ Dried, smoked jalapeños in a spicy tomato sauce called adobo; available at some supermarkets and at specialty foods stores and Latin markets.

MORE INFO/ Look for cedar planks at cookware stores or order them online from fireandflavor.com or natures-cuisine.com. Look for planks that are about ¾ inch thick (thinner ones can burn and warp on the grill). Be sure to buy natural planks, which are sometimes labeled "untreated." Avoid cedar shingles, as they may be treated with chemicals. When soaking planks, weigh them down so they're covered by the water.

MAIN & SIDES/ MIXED GRILL WITH CHERRY COLA BARBECUE SAUCE

8 SERVINGS/ This festive main offers something for everyone—baby back ribs, chicken breasts, and smoked sausages. Be sure to start the dish a few hours ahead. The ribs are slow-cooked for an hour and a half, then are finished on the grill with the chicken and the sausages.

SPICE RUB

- 2 tablespoons smoked paprika or hot smoked Spanish paprika*
- 2½ teaspoons dried basil
- 2½ teaspoons dried thyme
- 1½ teaspoons garlic powder
- 1½ teaspoons onion powder
- 1 teaspoon freshly ground black pepper

MIXED GRILL

- 1 13x9x2-inch disposable aluminum pan (to catch drips)
- 4 to 4½ pounds baby back pork ribs, cut into 4 slabs (For all you need to know about buying ribs, see "Prep School" on page 114.)
- 2 cups (or more) wood chips (cherry, alder, apple, or hickory), soaked in water 1 hour
- 4 6x3¼x2-inch disposable mini loaf pans (for wood chips if using gas grill)
- Vegetable oil (for brushing)
- 4 skinless boneless chicken breast halves, pounded with mallet to ¾-inch thickness
- 8 fully cooked smoked sausages (such as chicken-apple), pierced in several places with fork
- Cherry Cola Barbecue Sauce (see recipe)

S'MORES CHEESECAKE WITH SUMMER BERRIES (RECIPE ON PAGE 101)

SPICE RUB/ Mix all ingredients in small bowl to blend. **DO AHEAD** Can be made 2 weeks ahead. Store in airtight container at cool room temperature.

MIXED GRILL/ Remove top rack from grill. Place foil drip pan in center of bottom rack; fill halfway with water (if using 2-burner gas grill, place drip pan on 1 unlit burner).

PREPARE BARBECUE (MEDIUM HEAT). Sprinkle ribs with salt and 3 tablespoons spice rub. If using charcoal grill, light briquettes in chimney and pour half onto rack on each side of drip pan (you'll need to light more briquettes in chimney to replenish 1 or more times during grilling). If using 3-burner gas grill, light burners on left and right, leaving center burner off. If using 2-burner gas grill, light burner on side opposite drip pan.

Drain wood chips. If using gas grill, stack 2 mini loaf pans and fill with 1 cup drained wood chips. Stack remaining 2 mini pans and fill with 1 cup drained wood chips. Place pans on flame. If using charcoal, scatter 2 cups drained chips over coals. Brush top grill rack with oil; return to barbecue.

Place ribs on grill rack over drip pan. Cover barbecue; grill until meat is coming away from bones, turning and repositioning every 30 minutes and adding more wood chips to pans as needed, about 1½ hours. Maintain barbecue temperature at 350°F, opening vents wider for more heat or partially closing for less heat. Transfer ribs to rimmed baking sheet; cool. **DO AHEAD** Ribs can be made 1 day ahead. Cover and chill. Remove drip pan from barbecue.

Lightly brush grill racks with oil. **PREPARE BARBECUE (MEDIUM HEAT).** Sprinkle chicken with salt and remaining spice rub. Place chicken, sausages, and ribs on grill racks; cover and grill 7 minutes, turning occasionally. Brush ribs with 1 cup cherry cola sauce; cover and grill until chicken is cooked through and ribs are glazed, turning frequently, about 5 minutes longer. Transfer sausages to platter; transfer ribs and chicken to cutting board. Cut pork between bones; cut chicken crosswise into ¾-inch-wide strips. Transfer to platter with sausages. Serve with remaining cherry cola sauce.

*/ Hot smoked Spanish paprika is available at specialty foods stores and from tienda.com; smoked paprika is now available in the spice section of some supermarkets.

WHAT TO DRINK/ Surprisingly, an off-dry Riesling is excellent with the sweet and spicy flavors in this menu. We like the 2006 Riesling ($14) from Koehler Winery in California's Santa Ynez Valley. Its citrus and green apple flavors are a nice foil for the smoky chiles here. For a more classic pairing, go for beer: Try a hoppy, malty IPA (India Pale Ale), like Northern California's Lagunitas IPA ($9 for a six-pack).

CHERRY COLA BARBECUE SAUCE

MAKES ABOUT 4 CUPS/ A sweet-savory sauce that's great with the grilled meats. Adjust the heat by adding hot pepper sauce to taste.

- 1 tablespoon vegetable oil
- 2 cups chopped onions
- 2 garlic cloves, minced
- 2 12-ounce bottles (ketchup-style) chili sauce
- 1 12- to 13-ounce jar cherry preserves or jam
- 1 cup cherry cola (regular, not diet)
- ⅓ cup (packed) golden brown sugar
- ¼ cup balsamic vinegar
- 1 teaspoon (or more) hot pepper sauce

Heat oil in heavy large saucepan over medium heat. Add onions; sauté until golden, about 7 minutes. Add garlic and stir 1 minute. Stir in chili sauce, preserves, cherry cola, brown sugar, and vinegar; bring to simmer, stirring occasionally. Reduce heat to medium-low; simmer uncovered until reduced to 4 cups, stirring often to prevent scorching, about 50 minutes. Stir in 1 teaspoon hot pepper sauce. Season to taste with salt and pepper and more hot pepper sauce, if desired. Transfer to bowl and cool completely. **DO AHEAD** Can be made 2 weeks ahead. Cover and refrigerate.

NORTH CAROLINA COLESLAW

8 SERVINGS/ In North Carolina, the coleslaw is tangy and not too sweet, with no mayonnaise in sight.

- ¾ cup coarsely grated onion (grated on large holes of box grater)
- ¾ cup vegetable oil
- ¼ cup ketchup
- 3 tablespoons apple cider vinegar
- 1 tablespoon sugar
- 1½ teaspoons celery seeds
- 1 medium head of green cabbage, cored, thinly sliced (about 10 cups)
- 2 cups coarsely grated peeled carrots (about 3 large)

Whisk first 6 ingredients in large bowl. Add cabbage and carrots; toss. Season with salt and pepper. Cover and chill at least 2 hours. **DO AHEAD** Can be made 6 hours ahead. Keep chilled, tossing occasionally. Serve chilled.

YUKON GOLD POTATO SALAD WITH CHILES, CILANTRO, AND TOASTED CUMIN

8 SERVINGS/ In this side dish, the vegetables are dressed in a classic red-wine vinaigrette. Chiles add smoky heat.

- ¼ cup red wine vinegar
- 1 garlic clove, minced
- ¾ cup extra-virgin olive oil
- 4 ears of corn, husked
- 3 large fresh poblano chiles or Anaheim chiles*
- 2 large red bell peppers
- 2 teaspoons cumin seeds
- 3 pounds unpeeled baby Yukon Gold potatoes or baby Dutch yellow potatoes
- 6 green onions, chopped
- ⅓ cup chopped fresh cilantro

Whisk vinegar and garlic in small bowl. Gradually whisk in olive oil. Season vinaigrette to taste with salt and pepper.

PREPARE BARBECUE (MEDIUM-HIGH HEAT). Place corn, chiles, and bell peppers on grill. Cover and grill until corn kernels are tender and chiles and bell peppers are blackened on all sides, turning frequently, about 5 minutes for corn and 12 minutes for chiles and bell peppers. Transfer vegetables to 2 baking pans. Cover chiles and bell peppers; let stand until cool. Cut corn kernels off cobs; transfer to medium bowl. Peel, seed, and coarsely chop chiles and bell peppers; add to bowl with corn. **DO AHEAD** Vinaigrette and vegetables can be made 1 day ahead. Cover separately; chill. Bring vinaigrette to room temperature and rewhisk before using.

Stir cumin seeds in small dry skillet over medium heat until fragrant, about 2 minutes. Transfer to small bowl; set aside. Cook potatoes in large pot of boiling salted water just until tender when pierced with knife, about 20 minutes. Drain. Rinse under cold water. Drain and cool slightly. Cut potatoes into ⅓- to ½-inch-thick slices. Transfer to large bowl. Add grilled vegetables and vinaigrette; toss to coat. Add cumin seeds, green onions, and cilantro and toss. Season generously with salt and pepper. Cover; chill at least 2 hours. DO AHEAD Can be made 8 hours ahead. Keep refrigerated. Serve chilled or at room temperature.

*/ Sold at some supermarkets and at specialty foods stores and Latin markets.

LAYERED SALAD WITH ROASTED GARLIC DRESSING

8 SERVINGS/ This entire dish (salad and dressing) can be made and assembled up to eight hours ahead. The trick? A layer of zucchini slices keeps the rest of the ingredients separated from the dressing until you're ready to toss and serve.

- 2 large heads of garlic
- 2 teaspoons extra-virgin olive oil
- 1 cup mayonnaise
- ½ cup buttermilk
- ⅓ cup coarsely chopped fresh basil
- 2 large heads of romaine lettuce, cut into bite-size pieces (about 16 cups)
- 1 large fresh fennel bulb, halved, cored, thinly sliced (about 2 cups)
- 1 15- to 15½-ounce can garbanzo beans (chickpeas), rinsed, drained
- ½ cup coarsely chopped pitted Kalamata olives
- 1 12-ounce container grape tomatoes, halved
- 2 medium zucchini, trimmed, cut into ⅛-inch-thick rounds (about 2 cups)

Preheat oven to 400°F. Cut off top ½ inch from garlic heads. Place garlic heads on foil, cut sides up. Drizzle each with 1 teaspoon olive oil. Enclose garlic in foil. Roast until soft, about 1 hour. Unwrap; cool. Squeeze garlic from skins into blender. Add mayonnaise and buttermilk; puree. Add basil; blend until chopped. Season with salt and pepper.

Place lettuce in bottom of large glass bowl. Top with fennel slices, then garbanzo beans, olives, and tomatoes. Spread zucchini over salad, covering. Spread dressing over zucchini. Cover; chill at least 1 hour. DO AHEAD Can be made 8 hours ahead. Keep chilled.

Just before serving, toss salad.

DESSERT/
S'MORES CHEESECAKE WITH SUMMER BERRIES

8 TO 10 SERVINGS/ Two American classics in one dessert: A rich milk chocolate cheesecake sandwiched between a buttery graham cracker crust and a fluffy marshmallow topping.

CRUST

- 1½ cups graham cracker crumbs (made from 9 whole crackers finely ground in processor; 1 packet)
- 3 tablespoons sugar
- 6 tablespoons (¾ stick) unsalted butter, melted

FILLING

- 9 ounces high-quality milk chocolate (such as Lindt or Ghirardelli), chopped
- 2 8-ounce packages cream cheese, room temperature
- ¾ cup sugar
- ⅛ teaspoon salt
- ¾ cup heavy whipping cream
- 3 large eggs

TOPPING

- 1 cup sugar
- 2 large egg whites
- 3 tablespoons water
- 1 teaspoon cream of tartar
- ⅛ teaspoon salt
- 12 large marshmallows, cut into quarters with wet kitchen scissors
- ½ teaspoon vanilla extract
- 1 1-pint container fresh raspberries
- 1 1-pint container fresh blueberries

CRUST/ Position rack in center of oven and preheat to 350°F. Mix crumbs and sugar in medium bowl. Add melted butter; stir until mixture is evenly moistened. Press onto bottom of 9-inch-diameter springform pan with 2¾-inch-high sides. Bake until set, about 12 minutes. Remove from oven; cool. Reduce oven temperature to 325°F.

FILLING/ Stir chocolate in top of double boiler set over barely simmering water until smooth. Remove from over water and cool to lukewarm, stirring occasionally.

Combine cream cheese, sugar, and salt in processor and blend until smooth. With motor running, add whipping cream through feed tube and process just until blended. With motor running, add melted chocolate, then add eggs 1 at a time, blending and scraping down sides after each addition until mixture is smooth. Pour batter over crust in pan.

Bake cake until outer edge is slightly puffed and cake is barely set in center (center will look shiny and move slightly when pan is gently shaken), about 55 minutes. Transfer cake to rack. Run small sharp knife around cake to loosen. Chill uncovered until cold, 8 hours or overnight. DO AHEAD Can be made 2 days ahead. Cover and keep refrigerated.

TOPPING/ Whisk sugar, egg whites, 3 tablespoons water, cream of tartar, and ⅛ teaspoon salt to blend in large metal bowl. Set bowl over saucepan of simmering water; whisk constantly until sugar dissolves and mixture thickens and is hot to touch, about 3 minutes. Remove bowl from over water and stir in marshmallows (keep water simmering in saucepan). Let stand until marshmallows soften, about 3 minutes. Set bowl with mixture over simmering water; using handheld electric mixer, beat until stiff shiny peaks form, about 4 minutes. Beat in vanilla.

Scrape topping onto cheesecake. Using offset metal spatula, spread topping to edges of cake, swirling decoratively. Let stand until set, about 15 minutes.

Using kitchen torch, lightly brown topping in spots. (Or preheat broiler; place cake at least 4 inches from heat source and broil just until topping is lightly browned in spots, watching closely to avoid burning, about 2 minutes.) Chill cake until cold. DO AHEAD Can be made 1 day ahead. Cover with cake dome and keep chilled. Remove pan sides. Place cake on platter.

Mix raspberries and blueberries in medium bowl. Cut cake into wedges. Serve berry mixture alongside. /■

Rick Rodgers is a cooking teacher, cookbook author, and frequent Bon Appétit *contributor. His* Summer Gatherings *cookbook was released this spring, and* Autumn Gatherings *hits stores this fall.*

FOOD STYLING BY CLARA LUBOFF; PROP STYLING BY VANESSA AUSTIN

STRAWBERRY SUNDAE WITH PROSECCO SABAYON (RECIPE ON PAGE 105)

PEACHES, CHERRIES, AND BLUEBERRIES (AND MORE!) ARE FINALLY BACK IN SEASON. CELEBRATE THEIR RETURN WITH THESE NEW TAKES ON CLASSIC AMERICAN SUMMER DESSERTS.

by Claudia Fleming
illustrations by Martha Rich

homemade in the u.s.a.

RED, WHITE,
AND BLUEBERRY
SHORTCAKE

STRAWBERRY SUNDAES WITH PROSECCO SABAYON

MAKES 6 / Not your average sundae: Strawberry sorbet takes the place of ice cream; Prosecco sabayon (an airy, foamy custard) is the sauce; and sugared almonds add crunch.

SUGARED SLICED ALMONDS

- Nonstick vegetable oil spray
- 1 cup sliced almonds
- 1 tablespoon light corn syrup
- 2 tablespoons sugar

STRAWBERRY COMPOTE

- 4 cups sliced fresh strawberries (about 16 ounces), divided
- 4 tablespoons sugar, divided
- 3 tablespoons Prosecco or other sparkling wine

PROSECCO SABAYON

- ½ cup chilled heavy whipping cream
- 4 large egg yolks
- ¼ cup sugar
- ½ cup Prosecco or other sparkling wine
- 2 pints strawberry sorbet

SUGARED SLICED ALMONDS / Preheat oven to 325°F. Line baking sheet with parchment paper; spray parchment with nonstick spray. Toss almonds with corn syrup in small bowl, then add sugar and toss (sugar coating will resemble wet sand). Spread in single layer on baking sheet. Bake until golden, stirring occasionally, about 20 minutes. Cool slightly on baking sheet, then break up any large clusters of almonds. **DO AHEAD** Can be made 1 day ahead. Store in airtight container at room temperature.

STRAWBERRY COMPOTE / Combine 1 cup sliced strawberries, 2 tablespoons sugar, and 3 tablespoons Prosecco in processor. Puree until smooth. Pour puree into strainer set over bowl and press on solids to extract as much liquid and pulp as possible; discard solids in strainer. Toss remaining 3 cups strawberries and remaining 2 tablespoons sugar in medium bowl; let stand at room temperature until juices form, tossing occasionally, about 30 minutes. Mix strawberry puree into sliced strawberries. **DO AHEAD** Can be made 8 hours ahead. Cover and chill.

PROSECCO SABAYON / Beat heavy whipping cream in medium bowl until peaks form; refrigerate until ready to use. Fill large bowl halfway with ice and cold water. Whisk egg yolks and sugar to blend in medium metal bowl; add ½ cup Prosecco and whisk to blend. Set bowl over saucepan of simmering water and whisk constantly and vigorously until mixture is thick and resembles softly beaten whipping cream, about 6 minutes. Set bowl with sabayon in bowl of ice and cold water and whisk until sabayon is cool, about 6 minutes. Fold in chilled whipped cream. **DO AHEAD** Sabayon can be made 8 hours ahead. Cover and chill.

Spoon ¼ cup strawberry compote into each of 6 dessert glasses or bowls. Top each with 1 scoop strawberry sorbet; sprinkle each with 1 tablespoon sugared almonds. Repeat layering with ¼ cup strawberry compote, 1 scoop sorbet, and 1 tablespoon sugared almonds. Top each with large spoonful of sabayon; sprinkle each with 1 tablespoon sugared almonds and serve.

RED, WHITE, AND BLUEBERRY SHORTCAKES

MAKES 6 / An absolutely delicious (and patriotic) treat. The white chocolate cream is so good, you can eat it on its own with fresh berries.

WHITE CHOCOLATE CREAM

- 6 ounces high-quality white chocolate (such as Lindt or Perugina), chopped
- 1½ cups heavy whipping cream

BISCUITS

- 1⅔ cups all purpose flour
- 3½ tablespoons sugar
- 1 tablespoon baking powder
- 1 hard-boiled egg yolk, finely grated on Microplane or small holes of box grater
- ¼ teaspoon salt
- 6 tablespoons (¾ stick) chilled unsalted butter, cut into ½-inch cubes
- ⅔ cup plus 1 tablespoon chilled heavy whipping cream
- 1 tablespoon raw sugar*

BERRY MIXTURES

- 2½ cups fresh blueberries, divided
- 4 tablespoons sugar, divided
- 1 tablespoon water
- 1½ cups sliced fresh strawberries

WHITE CHOCOLATE CREAM / Place chocolate in medium bowl. Bring cream to simmer in small saucepan. Pour hot cream over chocolate; let stand 1 minute, then whisk until melted and smooth. Cover with plastic wrap and chill until cold and thickened, at least 6 hours or overnight.

BISCUITS / Line rimmed baking sheet with parchment paper. Place flour, 3½ tablespoons sugar, baking powder, grated egg yolk, and salt in processor; blend to combine. Add butter; using on/off turns, process until mixture resembles coarse meal. Add ⅔ cup cream and process just until moist clumps begin to form. Turn dough out onto lightly floured work surface. Knead briefly just until dough comes together, about 4 turns. Roll out dough to generous ¾-inch thickness. Using 2½-inch-diameter biscuit cutter or cookie cutter dipped in flour, cut out rounds. Gather dough scraps and roll out to generous ¾-inch thickness. Cut out additional rounds, forming 6 total. Transfer to prepared baking sheet, spacing apart. Chill at least 30 minutes and up to 1 day.

Position rack in center of oven and preheat to 375°F. Brush tops of biscuits with remaining 1 tablespoon cream; sprinkle with raw sugar. Bake biscuits until pale golden and tester inserted into center comes out clean, about 25 minutes. Cool on rack. **DO AHEAD** Can be made 6 hours ahead. Let stand at room temperature.

BERRY MIXTURES / Combine 1 cup blueberries, 2 tablespoons sugar, and 1 tablespoon water in medium saucepan. Stir over medium heat until sugar dissolves and berries soften and pop, about 10 minutes. Pour mixture into strainer set over bowl and press on solids to extract as much liquid as possible; discard solids in strainer. Cool blueberry mixture slightly. Add remaining 1½ cups blueberries to warm sauce and toss to coat. Cool completely.

Combine sliced strawberries and remaining 2 tablespoons sugar in medium bowl; let stand until juices form, tossing occasionally, about 30 minutes.

Using electric mixer, beat white chocolate cream until soft peaks form.

Using serrated knife, cut biscuits horizontally in half. Place 1 bottom half on each of 6 plates. Top each with ¼ cup blueberry mixture, then ¼ cup strawberry

mixture. Spoon large dollop of white chocolate cream over each. Cover with top halves of biscuits and serve.

*/ Also called turbinado or demerara sugar; available at most supermarkets and at natural foods stores.

PEACH AND BLACKBERRY COBBLER WITH CRYSTALLIZED GINGER

8 SERVINGS / A colorful peach and berry filling is topped with slightly crunchy, gingery biscuits. You'll notice that the biscuits (and the shortcakes on the preceding page) contain grated hard-boiled egg yolk: It adds some body.

BISCUITS

- 1⅔ cups all purpose flour
- ¼ cup chopped crystallized ginger
- 3 tablespoons sugar
- 1½ tablespoons baking powder
- 1 hard-boiled egg yolk, finely grated on Microplane or small holes of box grater
- ¼ teaspoon salt
- 6 tablespoons (¾ stick) chilled unsalted butter, cut into ½-inch cubes
- ⅔ cup plus 1 tablespoon heavy whipping cream

FRUIT MIXTURE

- 2 pounds peaches, halved, pitted, cut into ¾-inch-thick slices (about 5 cups)
- 1 ½-pint container fresh blackberries
- ¼ cup sugar
- ¼ cup chopped crystallized ginger
- 1 tablespoon cornstarch
- 2 tablespoons raw sugar*
- Vanilla ice cream or lightly sweetened whipped cream

BISCUITS / Place flour, crystallized ginger, sugar, baking powder, grated egg yolk, and salt in processor; blend to combine. Add butter and process until mixture resembles coarse meal. Add ⅔ cup cream and process just until moist clumps begin to form. Turn dough out onto floured work surface and knead briefly just until dough comes together, about 4 turns. Divide dough into 8 equal portions. Shape each into 2-inch ball; flatten each to ¾-inch thickness. **DO AHEAD** Biscuits can be made 2 hours ahead. Cover and chill.

FRUIT MIXTURE / Combine peaches and blackberries with sugar, crystallized ginger, and cornstarch in large bowl; toss to coat. Let stand until juices begin to form, tossing occasionally, about 30 minutes.

Position rack in center of oven; preheat to 350°F. Butter 2-quart baking dish or 11x7x2-inch glass baking dish. Transfer fruit mixture to prepared dish. Place biscuits atop fruit mixture, spacing slightly apart. Brush biscuits with remaining 1 tablespoon cream; sprinkle with raw sugar.

Bake cobbler until fruit mixture is bubbling thickly and biscuits are light golden, about 50 minutes. Cool cobbler 20 minutes. Serve warm with vanilla ice cream or whipped cream.

*/ Also called turbinado or demerara sugar; available at most supermarkets and at natural foods stores.

SWEET-AND-SOUR CHERRY TURNOVERS WITH GOAT CHEESE CREAM

MAKES 6 / Frozen puff pastry helps these come together easily, and the tart goat cheese cream balances their richness. If you can't find sour cherries, double the amount of sweet ones and up the lemon juice to 1½ tablespoons.

COMPOTE

- 1½ cups pitted dark sweet cherries
- 1½ cups pitted sour cherries
- ¼ cup sugar
- 2 teaspoons cornstarch
- 1 teaspoon fresh lemon juice
- ½ teaspoon vanilla extract

GOAT CHEESE CREAM

- 1½ cups chilled heavy whipping cream
- 3 ounces soft fresh goat cheese, crumbled
- ¼ cup powdered sugar
- 1 2-inch piece vanilla bean, split lengthwise

TURNOVERS

- 1 17.3-ounce package frozen puff pastry (2 sheets), thawed
- 1 egg, beaten to blend
- 2 tablespoons raw sugar*

COMPOTE / Combine dark sweet cherries and sour cherries with sugar, cornstarch, lemon juice, and vanilla extract in medium saucepan; toss to coat. Let cherry mixture stand 30 minutes at room temperature. Stir gently over medium-high heat until mixture boils and thickens slightly, about 2 minutes. Cool cherry compote completely. **DO AHEAD** Compote can be made 1 day ahead. Cover and chill.

GOAT CHEESE CREAM / Combine heavy cream, goat cheese, and powdered sugar in medium bowl. Scrape in seeds from vanilla bean (reserve bean for another use). Using electric mixer, beat until mixture is smooth and peaks form (do not overbeat or mixture may curdle). **DO AHEAD** Goat cheese cream can be made 6 hours ahead. Cover and chill. Rewhisk just until thick and smooth before using.

TURNOVERS / Position rack in center of oven and preheat to 375°F. Roll out 1 puff pastry sheet on lightly floured work surface to 11½-inch square. Cut into 4 equal squares. Repeat with second puff pastry sheet.

Arrange 6 pastry squares like diamonds on work surface, spacing apart (reserve remaining 2 squares puff pastry for another use). Place ⅙ of cherry compote in center of lower half of each pastry diamond. Brush edges of pastry with beaten egg. Fold top half of pastry over filling on lower half, forming triangle. Press firmly on pastry edges to adhere, then fold edges over, enclosing filling completely and creating double edges; press with fork to seal.

Place turnovers on large rimmed baking sheet, spacing 2 to 3 inches apart. Using tines of fork, pierce top crust of each turnover in 3 places to allow steam to escape during baking. Brush tops and edges of turnovers with beaten egg; sprinkle with raw sugar.

Bake turnovers until crust is golden and filling is bubbling thickly through steam holes in crust, about 35 minutes. Cool slightly. Serve turnovers warm or at room temperature with goat cheese cream.

*/ Also called turbinado or demerara sugar; available at most supermarkets and at natural foods stores.

MORE INFO / Sour cherries may be difficult to find in most supermarkets, but they can be ordered from King Orchards (kingorchards.com or 877-937-5464).

CHECK OUT A SLIDE SHOW OF INCREDIBLE SUMMER DESSERTS AT bonappetit.com/go/slideshows.

PEACH AND BLACKBERRY COBBLER WITH CRYSTALLIZED GINGER

NECTARINE-RASPBERRY CRISP WITH SPICED-OATMEAL CRUMB TOPPING

6 TO 8 SERVINGS/ This vibrantly colored crisp is the perfect combination of sweet, tart, and spicy flavors.

TOPPING

- ¾ cup all purpose flour
- ¾ cup quick-cooking oats
- ¼ cup sugar
- ¼ cup (packed) dark brown sugar
- ¼ teaspoon (generous) ground cinnamon
- ¼ teaspoon salt
- ⅛ teaspoon (generous) ground cardamom
- 6 tablespoons (¾ stick) unsalted butter, melted, cooled slightly

FRUIT MIXTURE

- 2 pounds nectarines, halved, pitted, cut into ¾-inch-thick slices (about 5 cups)
- 1 ½-pint container fresh raspberries
- ¼ cup sugar
- 2 tablespoons cornstarch
- Vanilla ice cream

TOPPING/ Mix flour, oats, sugar, brown sugar, cinnamon, salt, and cardamom in medium bowl. Add melted butter and rub in with fingertips until mixture comes together in small clumps. **DO AHEAD** Can be made 1 day ahead. Cover and refrigerate.

FRUIT MIXTURE/ Position rack in center of oven and preheat to 375°F. Butter 11x7x2-inch glass baking dish. Combine nectarines, raspberries, sugar, and cornstarch in large bowl; toss to blend. Transfer mixture to prepared baking dish. Sprinkle topping evenly over fruit. Bake until fruit mixture is bubbling thickly and topping is golden brown, about 50 minutes. Cool 20 minutes. Serve warm with vanilla ice cream.

BLUEBERRY PIE WITH CORNMEAL CRUST AND LEMON CREAM

8 SERVINGS/ In this gorgeous pie, blueberry meets its perfect match: lemon.

CRUST

- 2½ cups all purpose flour
- ¼ cup cornmeal (preferably stone-ground, medium grind)
- 3 tablespoons sugar
- ¾ teaspoon salt
- ½ cup plus 6 tablespoons (1¾ sticks total) chilled unsalted butter, cut into ½-inch cubes
- ¼ cup nonhydrogenated solid vegetable shortening, frozen, cut into ½-inch pieces
- 4 tablespoons (or more) ice water

FILLING

- 5 cups fresh blueberries (about 27 ounces)
- ¾ cup sugar
- ¼ cup cornstarch
- 1 tablespoon fresh lemon juice
- 1 tablespoon water
- Milk (for brushing)
- 1½ tablespoons raw sugar*
- Lemon Cream (see recipe)

CRUST/ Blend flour, cornmeal, sugar, and salt in processor. Add butter and shortening; using on/off turns, blend until mixture resembles coarse meal. Add 4 tablespoons ice water; blend just until moist clumps begin to form, adding more ice water by teaspoonfuls if dough is dry. Gather dough into ball. Divide dough in half; flatten each half into disk. Wrap disks separately in plastic and chill at least 1 hour. **DO AHEAD** Can be made 1 day ahead. Keep chilled. Soften dough 10 minutes at room temperature before rolling out.

FILLING/ Combine blueberries, sugar, cornstarch, lemon juice, and 1 tablespoon water in large bowl; toss to blend. Let stand at room temperature until juices begin to form, about 30 minutes.

Preheat oven to 400°F. Place rimmed baking sheet in bottom of oven. Roll out 1 dough disk between 2 sheets of generously floured parchment paper to 12-inch round. Peel off top parchment sheet; invert dough into 9-inch-diameter glass pie dish. Carefully peel off second parchment sheet. Gently press dough into pie dish, pressing any cracks together as needed to seal and leaving dough overhang. Spoon filling into pie crust.

Roll out second dough disk between 2 sheets of generously floured parchment paper to 12-inch round. Peel off top parchment sheet. Carefully and evenly invert dough atop filling. Peel off second parchment sheet. Trim overhang of both crusts to 1 inch. Fold overhang under and press to seal. Crimp edges decoratively. Cut five 2-inch-long slits in top crust of pie to allow steam to escape during baking. Lightly brush top crust (not edges) with milk. Sprinkle with raw sugar.

Bake pie 15 minutes. Reduce oven temperature to 350°F and continue baking until crust is golden brown and filling is bubbling thickly through slits, about 1 hour 15 minutes. Cool pie completely on rack. Cut into wedges and serve with Lemon Cream.

*/ Also called turbinado or demerara sugar; available at most supermarkets and at natural foods stores.

LEMON CREAM

MAKES ABOUT 2 CUPS/ Use any leftovers as a spread for scones.

- 1 cup plus 2 tablespoons sugar
- ½ cup fresh lemon juice
- 4 large eggs
- 1 large egg, separated
- 1 tablespoon finely grated lemon peel
- 10 tablespoons (1¼ sticks) chilled unsalted butter, cut into ½-inch cubes
- Pinch of salt

Combine 1 cup sugar, lemon juice, 4 eggs, egg yolk, and lemon peel in heavy medium saucepan and whisk to blend; add butter. Whisk constantly over medium heat until mixture thickens and coats back of spoon thickly (do not boil), about 12 minutes. Pour mixture through strainer into medium bowl. Place bowl in larger bowl filled with ice water and whisk occasionally until lemon curd is cooled completely, about 15 minutes.

Whisk egg white and remaining 2 tablespoons sugar in small metal bowl to blend. Set bowl over small saucepan of barely simmering water and whisk constantly until sugar dissolves and mixture is just warm to touch, about 1 minute (do not overheat or mixture will curdle). Immediately remove bowl from over water. Using electric mixer, beat egg white mixture until thick and glossy (texture will resemble marshmallow creme; volume of beaten egg white will be very small). Gently fold egg white mixture into cooled lemon curd. **DO AHEAD** Can be made 1 day ahead. Cover and chill. /■

Pastry chef Claudia Fleming is co-owner of The North Fork Table & Inn in Southold, New York.

BLUEBERRY PIE
WITH CORNMEAL
CRUST AND
LEMON CREAM

COOKING CLASS

WE'VE GOT ALL YOU NEED TO MAKE THE ULTIMATE BARBECUED BRISKET—A FOOLPROOF RECIPE, AN EQUIPMENT CHECKLIST, AND FOUR TIPS THAT GUARANTEE PERFECT MEAT EVERY TIME

by Jamie Purviance
photography by Con Poulos

brisket, low & slow

BRISKET BASICS/ *For juicy, tender, flavorful brisket, follow these four tips*

1/ PICK AND CHOOSE
This recipe calls for one 5- to 5½-pound brisket. Don't be tempted to buy two smaller briskets. Smaller pieces of meat will cook more quickly than one large piece, which will make the meat tough. To find a tender brisket, pick up the meat and bend it. If the meat bends easily, the finished brisket will be more tender than a less flexible piece of meat. Also, look for a brisket with a ¼- to ½-inch layer of fat. A little fat will help keep the meat juicy.

2/ FIRE MANAGEMENT
For perfect brisket, the cooking method has to be low and slow, which means cooking the meat at a low temperature for a long period of time. This technique is the most effective way to break down the collagen in brisket. The more collagen you break down, the more tender and moist the meat will become. In this recipe, you need to keep the temperature inside the grill at around 250°F for about 5 hours. To maintain a steady temperature, drop an instant-read thermometer into the vent in the top of your grill about every 30 minutes. Avoid lifting the grill lid to check the temperature because that will allow heat to escape. When the temperature inside the grill drops to 225°F, carefully add a few more charcoal briquettes or adjust the gas level.

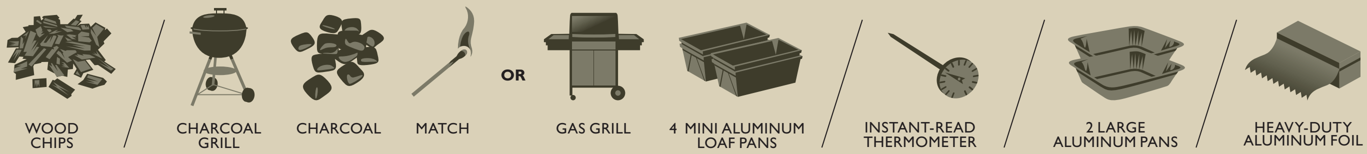
3/ CHIP TIPS
To amp up the flavor of the brisket, the meat is smoked for the first few hours of cooking. Chef Purviance calls for hickory chips or oak chips in this recipe, which lend a moderately smoky flavor to the meat (fruitwood chips are milder; mesquite chips are more intense). For the ideal level of smokiness, you should see a steady stream of smoke coming out of the grill vent. If the smoke stops, add a few more soaked wood chips.

4/ A GRATE IDEA
One reason this brisket is so moist is that it's never cooked directly on the grill grate. For the first 3½ hours or so, it cooks in a large aluminum pan, which keeps the juices and the fat near the meat, rather than dripping into the fire. For the next 1½ hours, the meat is cooked wrapped in foil, then removed from the heat to stand in the foil packet for 1 to 2 hours. Wrapping the brisket creates a moist heat, which captures that last bit of *jus* and dissolves what's left of the collagen.

FOOD STYLING AND PROP STYLING BY SUSIE THEODOROU

FOR MORE DELICIOUS BRISKET RECIPES, GO TO *bonappetit.com.*

WHAT YOU NEED/



SOUTHWESTERN BARBECUED BRISKET WITH ANCHO CHILE SAUCE

6 SERVINGS/ Ancho chile powder gives the meat its southwestern flavor. Chef Purviance suggests serving the brisket with southwestern-style coleslaw (sliced cabbage, jicama, and red onions tossed in a red-wine vinaigrette) and black beans with corn, tomatoes, and chiles. Leftovers would make great sandwiches.

- 4 teaspoons coarse kosher salt
- 1 tablespoon (packed) golden brown sugar
- 2 teaspoons ancho chile powder*
- 1 teaspoon paprika
- 1 teaspoon ground cumin
- 1 teaspoon granulated garlic
- 1 teaspoon coarsely ground black pepper
- 1 5- to 5½-pound flat-cut (also called first-cut) brisket with ¼- to ½-inch layer of fat on 1 side
- 4 cups hickory or oak wood chips, soaked in water 1 hour
- 4 disposable 6x3¾x2-inch mini aluminum loaf pans (for wood chips, if using gas grill)
- 2 11¾x8½x1¼-inch disposable aluminum pans (for brisket)
- Heavy-duty aluminum foil
- Ancho Chile Sauce (see recipe)

Mix first 7 ingredients in small bowl. Rub spice blend over brisket. Wrap brisket in plastic; refrigerate at least 2 hours and up to 24 hours.

CHARCOAL GRILL/ Remove top rack from barbecue. Prepare barbecue (low heat). Light briquettes in chimney; pour onto 1 side of lower grill rack (you'll need to light more briquettes in chimney to replenish 2 or 3 more times during grilling). Drain 2 cups wood chips. Scatter 2 cups wood chips over coals. Return grill rack to barbecue. Heat barbecue to 300°F.

GAS GRILL/ Remove top rack from barbecue. Prepare barbecue (low heat). If using 2-burner grill, light 1 burner. If using 3-burner grill, do not light center burner. Drain 2 cups wood chips. Stack 2 mini loaf pans (one inside the other); fill with 1 cup wood chips. Stack remaining loaf pans; fill with 1 cup wood chips. Place pans over flame (if using 3-burner grill, place both pans on 1 lit side). Return rack to barbecue. Heat barbecue to 300°F. (If temperature rises too high on 3-burner grill, turn off burner without chips.)

Unwrap brisket and arrange fat side up in 11¾x8½x1¼-inch aluminum pan; place pan over unlit part of barbecue. Cover barbecue. Cook brisket until instant-read thermometer inserted into center registers 160°F, adjusting vents or adding more charcoal as needed (if using charcoal grill) or adjusting gas levels (if using gas grill) to maintain temperature inside barbecue grill at 250°F, about 3½ hours. Baste brisket occasionally with pan juices and add more drained wood chips as needed.

Remove pan with brisket. Discard pan and juices. Wrap brisket tightly in 2 wide sheets of heavy-duty foil. Place in clean 11¾x8½x1¼-inch aluminum pan. Return to grill over unlit side, maintaining temperature inside grill at 250°F, until instant-read thermometer inserted into thickest part of center of brisket registers 190°F, about 1½ hours longer. Transfer brisket in pan to rimmed baking sheet. Let rest at least 1 hour and up to 2 hours.

Carefully unwrap brisket, saving any juices in foil. Transfer juices to small pitcher. Place brisket on work surface. Thinly slice brisket across grain; transfer to platter. Brush brisket with some of juices. Serve with any remaining juices and Ancho Chile Sauce.

*/ Available in the spice section of many supermarkets and at Latin markets.

ANCHO CHILE SAUCE

MAKES ABOUT 1½ CUPS/ This deeply flavored sauce is part barbecue sauce, part red-wine reduction.

- 1 dried ancho chile, stemmed, seeded, coarsely torn*
- 2 tablespoons vegetable oil
- 1 cup chopped onion
- 1 tablespoon tomato paste
- 3 garlic cloves, minced
- ½ cup dry red wine
- ½ cup ketchup
- 1 tablespoon apple cider vinegar
- 1 tablespoon (packed) dark brown sugar
- 2 teaspoons Worcestershire sauce
- ¼ teaspoon ground cumin

Place chile in medium bowl. Pour enough boiling water over to cover; let soak until soft, about 30 minutes. Drain, reserving soaking liquid.

Heat oil in heavy medium saucepan over medium heat. Add onion and sauté until soft, stirring often, about 4 minutes. Add tomato paste; stir 2 minutes. Add garlic and stir 30 seconds. Add wine and softened chile; simmer 2 minutes. Add 3 tablespoons reserved chile soaking liquid, ketchup, and all remaining ingredients. Simmer 3 minutes, stirring often. Season with salt and pepper. Remove from heat and cool slightly.

Puree sauce in blender, adding more reserved soaking liquid by tablespoonfuls if too thick. **DO AHEAD** Can be made 3 days ahead. Cover and chill.

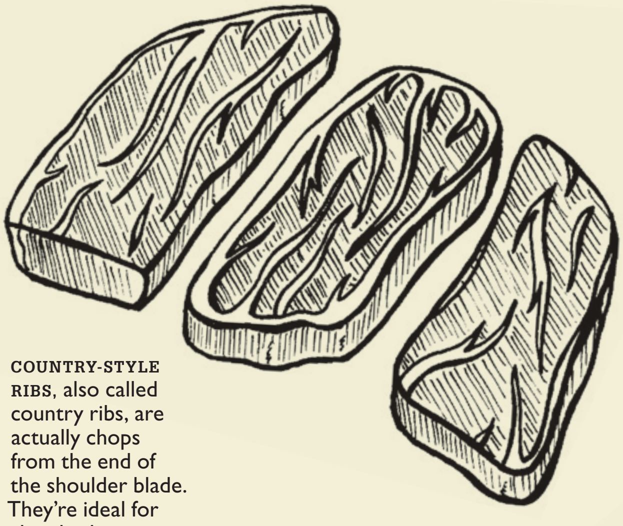
*/ Available at many supermarkets and at specialty foods stores and Latin markets. /■

Chef and barbecue expert Jamie Purviance is the author of four grilling cookbooks, including Weber's Real Grilling *and* Weber's Charcoal Grilling. *He lives in the San Francisco Bay Area.*

ILLUSTRATIONS BY ARTHUR MOUNT

PREP SCHOOL

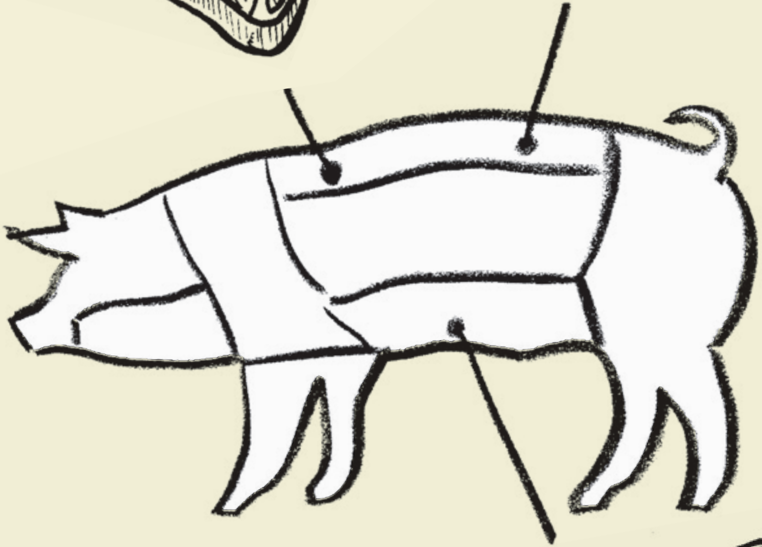
TECHNIQUES, TIPS, TRICKS, AND MORE FROM THE **BON APPÉTIT TEST KITCHEN**



COUNTRY-STYLE RIBS, also called country ribs, are actually chops from the end of the shoulder blade. They're ideal for slow barbecuing and braising.

from FIRING UP THE 4TH *p. 96*

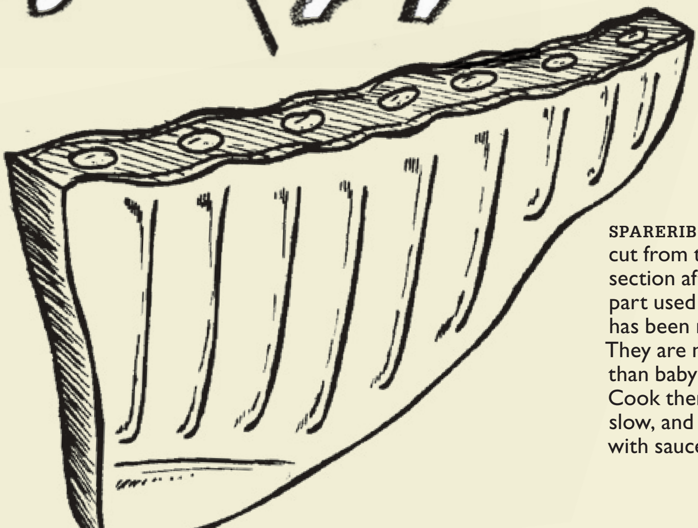
BABY BACK RIBS, also called back ribs, are the bones left after a loin has been removed from the animal's back. Less fatty than spareribs, they're best grilled at a leisurely pace over medium heat.



CRASH COURSE/

rib sheet

The Mixed Grill on page 98 calls for slabs of baby back ribs. But what makes them different from other kinds? Here's a quick rundown on the pork ribs you're most likely to find at the market.



SPARERIBS are cut from the belly section after the part used for bacon has been removed. They are meatier than baby back ribs. Cook them low, slow, and slathered with sauce.

TEXT BY AMY ALBERT/ ILLUSTRATIONS BY JOEL HOLLAND/

FIX IT/

mashing garlic

The Sicilian Grill-Roasted Chicken on page 80 includes a Mediterranean drizzle that calls for mashing garlic to a paste in a bowl or mortar. Want to up your game with a pro-style trick? Try mashing the garlic with a chef's knife. Combine a chopped clove and coarse salt on a cutting board. With the blade at a 45-degree angle to the work surface, bear down on the garlic and salt. Use the same motion you would to butter bread, twisting your wrist and using the top half of the knife blade. Mash on, and soon you'll have a creamy paste.

FIX IT/

MENDING BROKEN AIOLI

The Basil Aioli on page 80 calls for olive oil to be whisked very slowly into egg yolks. Usually this goes fine, but if you add too much oil too quickly, or if it's a really hot day, or even sometimes just *because,* an aioli can separate, or "break," taking on a curdled look. Don't throw out the aioli—fixing it is easy. Here's what works best: Put another egg yolk in a bowl. Slowly whisk in the broken aioli. Voilà—a mended aioli.

THE TECHNIQUE/

no-shrink burgers

For the Cheddar Burger and the Curried Lamb Burger on page 94, burger guru Tony Rosenfeld has great advice for evenly grilled patties that don't shrink and are easy to eat (a balance of condiment, bun, and meat in each bite). The mantra: Think wide. Think thin. Don't pack.

from BLUEPRINT FOR A PERFECT BURGER *p. 88*

1/ Put a touch of olive oil on both hands. They won't get goopy, and you won't overwork the meat. To mix in flavorings, work gently.

2/ Shape a loose ball and hold it in your fingers. Press gently with the balls of your hands to form a patty. Don't pack. The more you pack, the denser the burger will be, and there's bigger potential for shrinkage.

3/ With the patty cradled in your fingers, press edges gently with your other hand cupped, turning the burger like a dial. The edges shouldn't be too shaggy, but they don't have to be perfect, either.

4/ Shaped patties should be half an inch thick. But beware: Although a thin burger cooks more evenly than a plump one, it also jumps from one level of doneness to the next more quickly. Be sure the fire is medium-high, and stay close to the grill. /▸▸

⅔ PAGE VERTICAL LEFT

THE TECHNIQUE/

pie crust: hands-off rolling

Everyone knows that pie crust is most tender when the dough gets minimal handling. But for the pie-challenged among us, it's easier said than done. That is, until you try our favorite rolling method for the Blueberry Pie with Cornmeal Crust and Lemon Cream on page 108. Get ready to meet your new best friend: parchment paper. Start by tearing off two large sheets.

THE TOOL/

tapered french rolling pin

For rolling a round of dough with the method at right, the tool we love best is a tapered French-style pin. This tool works magic, and it couldn't be simpler: a thick dowel that automatically rolls a round, thanks to its gently tapered shape. We like the wooden pin that's $9 at *surfasonline.com;* a nonstick silicone version is $30 at *surlatable.com.*

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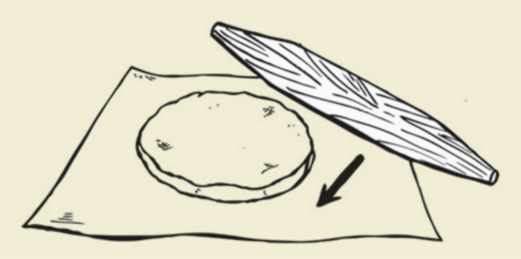

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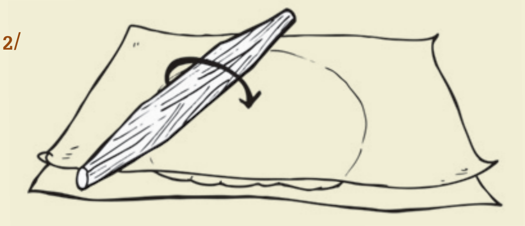

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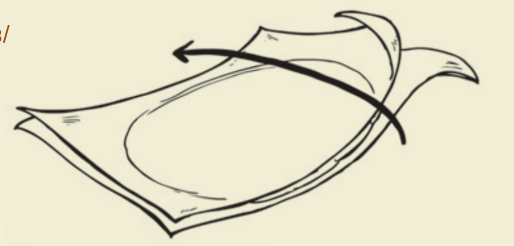

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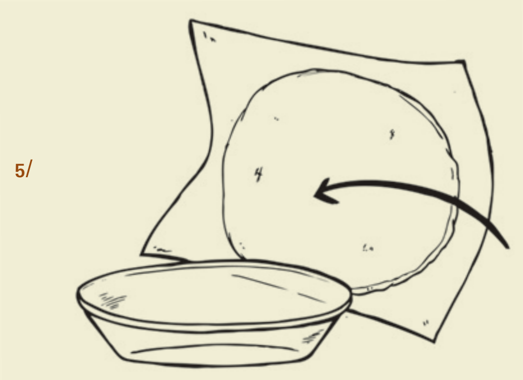

6/

from
HOMEMADE IN THE U.S.A.
p. 102

1/ Lightly flour one sheet of parchment. Unwrap the chilled disk of dough, set it in the center of the parchment, and pound it with the rolling pin until it is about 6 inches in diameter. (This technique is called rapping.)

2/ Lightly dust the dough with flour and lay the second sheet of parchment on top. Starting at the center and rolling out to the edges, roll the dough, using even pressure.

3/ To keep the thickness uniform, turn the parchment 90 degrees and flip it over after every few rolls.

4/ Roll out the dough to a 12-inch round, and peel off the top layer of parchment.

5/ Pick up the remaining parchment and dough, and quickly flip the dough round into the pie dish, centering the dough in the dish.

6/ Ease the dough into the dish and peel off the parchment. /■

⅓ PAGE VERTICAL RIGHT

SOUTHWEST BARBECUE

Tomatillo-Pepita Gazpacho *52*

Southwestern Barbecued Brisket with Ancho Chile Sauce *113*

Yukon Gold Potato Salad with Chiles, Cilantro, and Toasted Cumin *100*

Grilled Vegetables with Chipotle Dressing*

TO DRINK: Beer

Blueberry Pie with Cornmeal Crust and Lemon Cream *108*

BIRTHDAY

Cedar-Planked Shrimp with Chipotle-Pumpkin Seed Salsa *98*

Mustard-Grilled Pork *85*

Orange-Scented Couscous *60*

Grilled Corn Salad with Lima Beans and Tomatoes*

TO DRINK: Gewürztraminer

Chocolate Ganache and Raspberry Tart *63*

FAMILY

Smoked Gouda and Caramelized Onion Quesadillas*

Mixed Grill with Cherry Cola Barbecue Sauce *98*

Orzo, Green Bean, and Fennel Salad with Dill Pesto *56*

Blistered Baby Zucchini, Baby Pattypan Squash, and Grilled Tomatoes *85*

TO DRINK: Riesling

Red, White, and Blueberry Shortcakes *105*

ON THE PATIO

Steamed artichokes

Easy Aioli *60*

Hazelnut-Crusted Chicken with Raspberry Sauce *64*

Roasted Asparagus and Arugula Salad with Shallot Vinaigrette*

Baguette

TO DRINK: Sparkling rosé

Cherry and Chocolate Chip Cookies *22*

MEATLESS

Deviled Eggs with Radishes, Chives, and Thyme*

Grilled Portobello Burgers with Piquillo Pepper Aioli and Watercress *95*

Potato Salad with Basil Oil*

Layered Salad with Roasted Garlic Dressing *101*

TO DRINK: Lemonade

Peach and Blackberry Cobbler with Crystallized Ginger *106*

MOROCCAN

Zucchini Patties with Feta*

Grilled Halibut with Grilled Red Pepper Harissa *54*

Steamed rice

Grilled Lemons, Baby Artichokes, and Eggplant *80*

TO DRINK: Pinot Gris

Sweet-and-Sour Cherry Turnovers with Goat Cheese Cream *106*

TOM SCHIERLITZ

*/ FOR THESE RECIPES, GO TO *bonappetit.com.*

1/3 PAGE VERTICAL LEFT

SOURCEBOOK/

SHOPPING INFO

Fast Easy Fresh/ **pp. 51-56**
Short tumbler ($25) from **ABC CARPET & HOME**; 212-473-3000.

The Grill of It All/ **pp. 78-85**
Dinner plate in pink ($40) by Gargantua from **GLOBAL TABLE**; 212-431-5839. "Flow" fork and knife ($20 each) by Anders Ljungberg, "Bas" summer plate with yellow border ($46) by Margareta Hennix, and "Servus" fork and knife ($16 each) by Sigurd Persson, all from **JUST SCANDINAVIAN**; 212-334-2556; justscandinavian.com. *All other items are privately owned. Listed prices are approximate.*

TRAVEL PLANNER

Drinks/ **p. 35**
BLT MARKET/ The Ritz-Carlton New York, Central Park, 1430 Avenue of the Americas, New York; 212-521-6125; bltmarket.com

Navigator/ **pp. 36-38**
TATE LIVERPOOL/
Albert Dock, Liverpool; 011-44-151-702-7400; tate.org.uk

Feedback: David Sedaris/ **p. 122**
LES INVALIDES/
129 rue de Grenelle, Paris; 011-33-1-4442-3877; invalides.org

AL FORNO/
577 South Main Street, Providence, Rhode Island; 401-273-9760; alforno.com

ST. JOHN/
26 St. John Street, London; 011-44-20-7251-0848; stjohnrestaurant.co.uk

CORRECTION

The food styling credit for our April cover (a photograph of Lemon-Raspberry Cupcakes) was incorrectly attributed. Brett Kurzweil was the food stylist. We regret the error.

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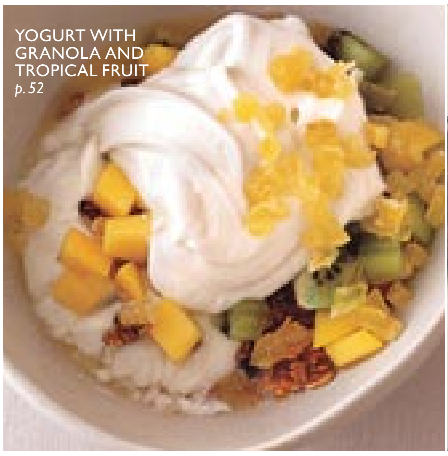


YOGURT WITH GRANOLA AND TROPICAL FRUIT *p. 52*

BLISTERED BABY SQUASH AND GRILLED TOMATOES *p. 85*

GRILLED HALIBUT WITH HARISSA *p. 54*

COVER RECIPE
Cheddar Burgers with Balsamic Onions and Chipotle Ketchup *94*

APPETIZERS
Blue Cheese-Crusted Tomatoes *85*
LC/V/

Cedar-Planked Shrimp with Chipotle-Pumpkin Seed Salsa *98*

BEVERAGES
Negroni Punch *54*
CH/LF/HF/LSF/

Raspberry-Thyme Smash *35*
CH/LF/LSF/

SOUPS
Tomatillo-Pepita Gazpacho *52*
LC/CH/HF/V/

Tomato and Bread Soup *22*
LC/CH/HF/

SALADS, SALAD DRESSINGS
Avocado and Crab Salad with Ponzu Dressing *22*
LC/HF/

Grilled Red and Green Cabbage Slaw *85*
CH/HF/LSF/V/

Layered Salad with Roasted Garlic Dressing *101*
HF/V/

Moroccan Couscous and Chicken Salad *60*

North Carolina Coleslaw *100*
CH/HF/V/

Orzo, Green Bean, and Fennel Salad with Dill Pesto *56*
CH/HF/V/

Yukon Gold Potato Salad with Chiles, Cilantro, and Toasted Cumin *100*
CH/HF/V/

BREAKFAST DISHES
French Toast with Grand Marnier and Warm Berry Compote *24*
HF/V/

Yogurt with Granola, Tropical Fruit, and Crystallized Ginger *52*
LC/CH/LF/HF/LSF/V/

MAIN COURSES
FISH, SEAFOOD
Grilled Halibut with Grilled Red Pepper Harissa *54*
LC/HF/

Grilled Salmon with Basil Aioli *80*
HF/

Grilled Shrimp Satay with Peaches and Bok Choy *52*
LC/LF/HF/LSF/

Grilled Tuna with Provençal Vegetables and Easy Aioli *60*
LC/HF/

Herbed Tuna Burgers with Tapenade and Tomatoes *95*
HF/

MEATS
Asian Pork and Mushroom Burger Wraps *94*
HF/

Cheddar Burgers with Balsamic Onions and Chipotle Ketchup *94*

Chicken and Sausage Cacciatore with Grape Tomatoes *55*
HF/

Curried Lamb Burgers with Grilled Vegetables and Mint Raita *94*
HF/

Grilled Bone-In Rib-Eye Steaks *85*

Mixed Grill with Cherry Cola Barbecue Sauce *98*

Mustard-Grilled Pork *85*
HF/

Southwestern Barbecued Brisket with Ancho Chile Sauce *113*

POULTRY
Chicken and Sausage Cacciatore with Grape Tomatoes *55*
HF/

Hazelnut-Crusted Chicken with Raspberry Sauce *64*
HF/

Mixed Grill with Cherry Cola Barbecue Sauce *98*

Moroccan Couscous and Chicken Salad *60*

Sicilian Grill-Roasted Chicken *80*
HF/

VEGETARIAN
Artichoke, Asparagus, and Mushroom Quinoa Risotto *24*
LC/HF/V/

Grilled Portobello Burgers with Piquillo Pepper Aioli and Watercress *95*
HF/V/

Orzo, Green Bean, and Fennel Salad with Dill Pesto *56*
CH/HF/V/

PASTA, RICE
Moroccan Couscous and Chicken Salad *60*

Orange-Scented Couscous *60*
CH/LF/HF/LSF/V/

Orzo, Green Bean, and Fennel Salad with Dill Pesto *56*
CH/HF/V/

SANDWICHES
Asian Pork and Mushroom Burger Wraps *94*
HF/

Cheddar Burgers with Balsamic Onions and Chipotle Ketchup *94*

Curried Lamb Burgers with Grilled Vegetables and Mint Raita *94*
HF/

Grilled Portobello Burgers with Piquillo Pepper Aioli and Watercress *95*
HF/V/

Herbed Tuna Burgers with Tapenade and Tomatoes *95*
HF/

VEGETABLES, SIDE DISHES
Blistered Baby Zucchini, Baby Pattypan Squash, and Grilled Tomatoes *85*
LC/CH/LF/HF/LSF/V/

Blue Cheese-Crusted Tomatoes *85*
LC/V/

Grilled Lemons, Baby Artichokes, and Eggplant *80*
LC/CH/LF/HF/LSF/V/

Grilled Red and Green Cabbage Slaw *85*
CH/HF/LSF/V/

North Carolina Coleslaw *100*
CH/HF/V/

Orange-Scented Couscous *60*
CH/LF/HF/LSF/V/

Orzo, Green Bean, and Fennel Salad with Dill Pesto *56*
CH/HF/V/

Yukon Gold Potato Salad with Chiles, Cilantro, and Toasted Cumin *100*
CH/HF/V/

SAUCES, CONDIMENTS
Ancho Chile Sauce *113*
LC/CH/LSF/

Cherry Cola Barbecue Sauce *100*
LC/CH/LF/LSF/

Easy Aioli *60*
V/

DESSERTS
Nectarine-Raspberry Crisp with Spiced-Oatmeal Crumb Topping *108*
HF/

Peach and Blackberry Cobbler with Crystallized Ginger *106*
HF/

Red, White, and Blueberry Shortcakes *105*

Sweet-and-Sour Cherry Turnovers with Goat Cheese Cream *106*
HF/

Yogurt with Granola, Tropical Fruit, and Crystallized Ginger *52*
LC/CH/LF/HF/LSF/V/

CAKES
Raspberry-Yogurt Cake *63*

S'mores Cheesecake with Summer Berries *101*

CANDY
Homemade Marshmallows *67*
LC/CH/LF/LSF/

COOKIES
Cherry and Chocolate Chip Cookies *22*

DESSERT SAUCES, CONDIMENTS
Lemon Cream *108*

FROZEN DESSERTS
Frozen Raspberry Mousse *64*

Plum Sorbet with Black-Currant Liqueur *56*
LC/CH/LF/LSF/

Strawberry Sundaes with Prosecco Sabayon *105*
HF/

PIES, TARTS
Blueberry Pie with Cornmeal Crust and Lemon Cream *108*
HF/

Chocolate Ganache and Raspberry Tart *63*

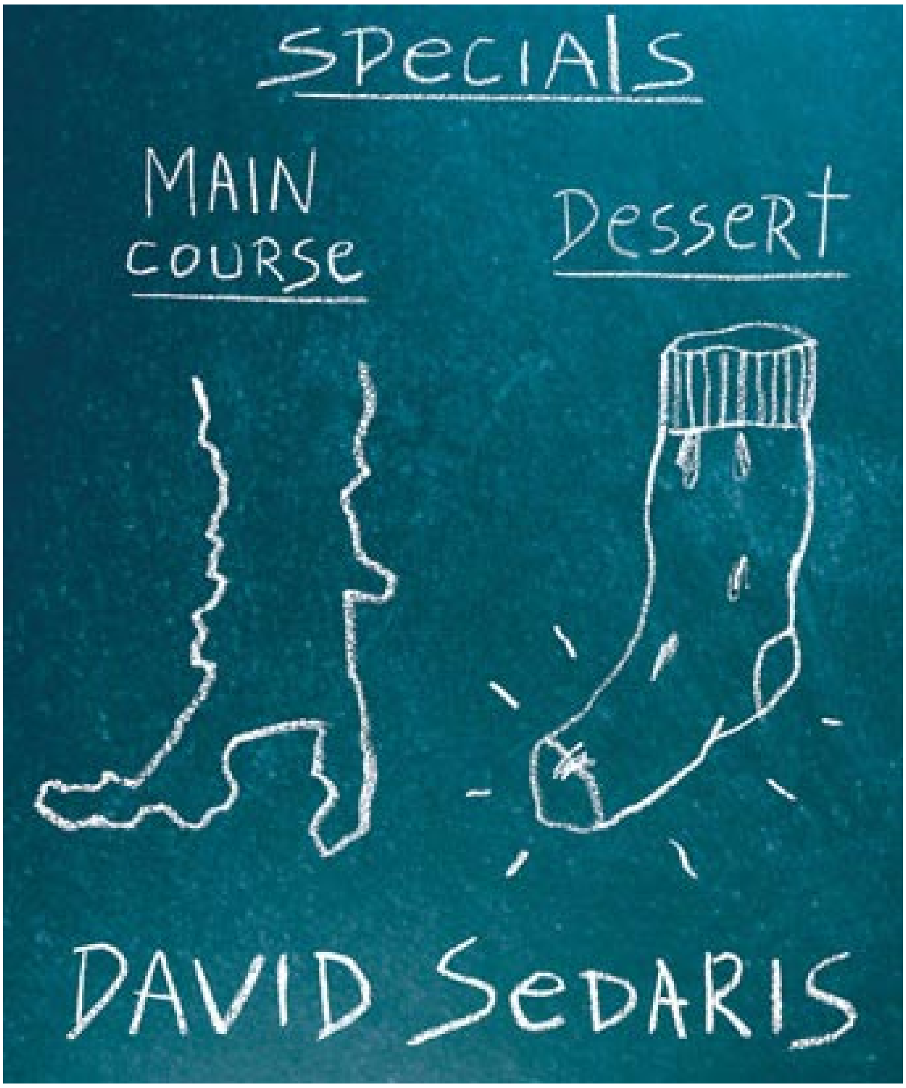
LC/ LOW CALORIE
CH/ LOW CHOLESTEROL
LF/ LOW FAT
HF/ HIGH FIBER
LSF/ LOW SATURATED FAT
V/ VEGETARIAN

NUTRITIONAL ANALYSIS BY SANDRA FRANK, ED.D., R.D.

DAVID SEDARIS

writer

The best-selling humorist (his books include *Me Talk Pretty One Day* and *Dress Your Family in Corduroy and Denim)* has sampled culinary offerings around the globe. He and partner Hugh Hamrick divide their time between Paris and London. The title of Sedaris's latest book of essays, *When You Are Engulfed in Flames,* just might hint at his prowess in the kitchen.



Rather than photographing the camera-shy author, we illustrated his food adventures.

Where do you like to eat in Paris?
The cafeteria at Les Invalides. I like that it's self-serve and you don't have to waste time waiting for the bill.

Of all the places you've been, where is the best food?
Last year, Hugh and I went to the town of Mantua [in Lombardy, Italy], where the specialty was a kind of donkey bourguignonne. I'd always thought Italian cooking was the best, but then we spent three months in Tokyo. It wasn't just the food that impressed me, but the kindness of the people who made and sold it. I normally prefer eating at home, but in Japan, going out was a pleasure.

What's the most unusual thing you've eaten?
A few years back, in Barcelona, I tried some Camembert-flavored ice cream. It was basically Dirty Sock: The Dessert.

What would people be surprised to find in your kitchen?
Me cooking. Actually, *surprised* isn't the right word. People would be horrified. They would run. This is not just me being modest. If Hugh is out of town, I'll cook my own meals, but I'm embarrassed to have anyone over. Grocery shopping, I love. Even washing up doesn't bother me, but when it comes to actually making stuff, it's best that somebody else does it.

Where was your most memorable meal?
It was at a place called Al Forno in Providence, Rhode Island. My family ate there for my sister Gretchen's college graduation, and it was a revelation. At that time—it was the mid-1980s—Italian, to most people, meant lots of red gravy. Here, by contrast, everything was sauceless, and all the meat was grilled over a wood flame. I had the lamb, and it was the first time I'd ever seen fresh rosemary.

What are you having for dinner tonight?
It's a friend's birthday, so Hugh and I are going to St. John in London. The restaurant boasts a tail-to-snout menu, and though some of it's a little too spooky for me, I love the bone-marrow appetizer. It looks so stark and architectural upon the plate—a miniature Stonehenge served with a long spoon.

~INTERVIEW BY BEKAH WRIGHT

 FOR MORE DETAILS, SEE SOURCEBOOK.

ILLUSTRATION BY BRIAN CAIRNS/